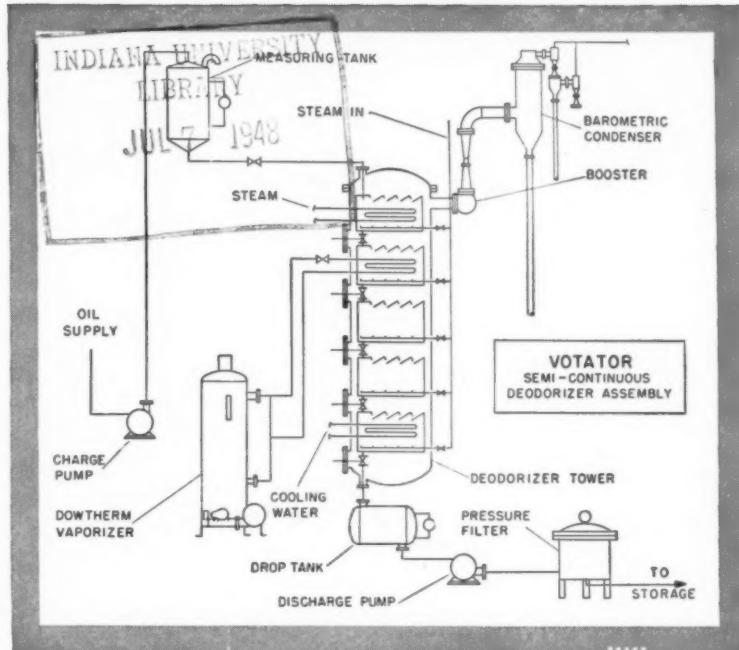
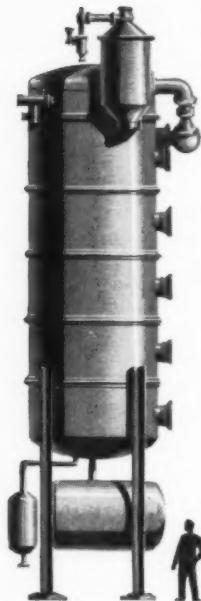


THE NATIONAL PROVISIONER

JULY 3 • 1948

Leading Publication in the Meat Packing and Allied Industries Since 1891



Announcing a new and effective apparatus for steam-refining and deodorizing animal fat

It's well beyond the theoretical stage. We're ready to talk operating facts and figures about the fully automatic VOTATOR SEMI-CONTINUOUS DEODORIZER.

Plant tests show this new Votator apparatus is a major lard processing improvement. Results are even better than anticipated. Write for details.

Deal with the Votator Division for complete and up-to-the-minute service in design, engineering, and construction of deodorizing facilities.

THE GIRDLER CORPORATION, VOTATOR DIVISION
LOUISVILLE 1, KENTUCKY

150 Broadway, New York 7 • 2612 Russ Bldg., San Francisco 4
505 Forsythe Bldg., Atlanta 3, Ga.



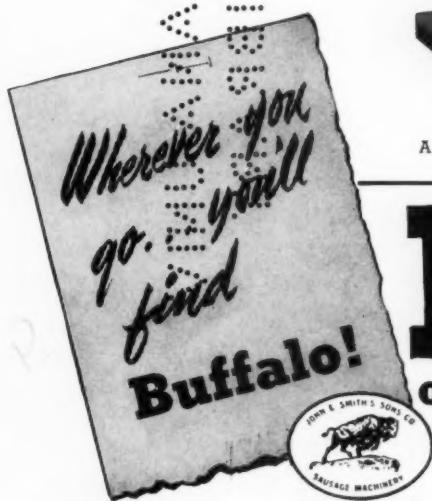
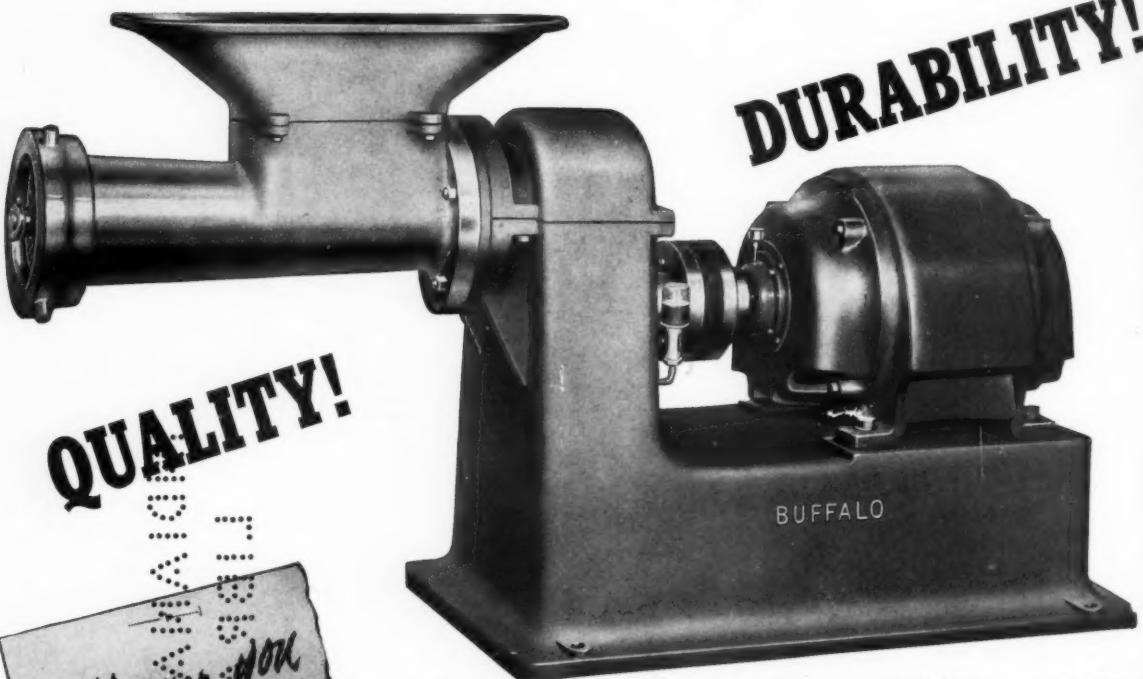
W.R. M.
VOTATOR is a trade mark (Reg. U. S. Pat. Off.) applying only to products of The Girdler Corporation.

These are the "Whys" of Buffalo Grinders . . .

526206

CAPACITY!

TS1950
N2



A Buffalo representative will be glad to give you complete details — or we invite you to write for a catalog describing Buffalo Grinders.

Buffalo

QUALITY SAUSAGE-MAKING MACHINES

John E. Smith's Sons Co. - 50 Broadway, Buffalo 3, N. Y.

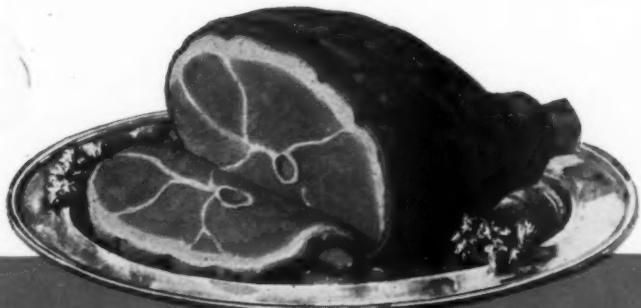
Sales and service offices in principal cities

QUALITY — because the machine is built to live up to an 80-year-old reputation of integrity and experience.
— because there is no mashing or burning.
— because cleaner cutting increases yields.

DURABILITY — because of quiet, vibrationless operation.
— because the Helical Gear Drive is completely enclosed and sealed in a bath of oil — positive lubrication of the working parts.

CAPACITY — because Helical Gear Drives are more efficient, smoother-running.
— because there is no surging or stalling — no reworking.

It's Better. Naturally—
When Processed Scientifically!



"FLASH FUSING" Makes PRAGUE POWDER* The First Scientific Cure!

THE
MICROSCOPE
SHOWS THE
DIFFERENCE



A polarizing microscope, using colored slides, shows PRAGUE POWDER crystals contain all salts for *complete* curing action. Also shows that dry-mixed crystals remain free to shift and throw cure out-of-balance.



*PRAGUE POWDER —
Reg. U. S. Pat. Off. —
made or for use under U.S.
Patent Nos. 2054623,
2054624, 2054625,
2054626.



Cure with "flash fused" PRAGUE POWDER and benefit from Griffith's scientific contribution to meat processing . . .

"Flash Fusing" succeeds where dry, loose-mixing fails. It *unites* the 3 vital curing salts! Every PRAGUE POWDER crystal contains a pre-controlled quantity of (1) the salt that fixes color (2) the salt that holds color, and (3) the salt that preserves the meat. *The microscope proves it!*

Join the prominent packers who can say of their Griffith-cured meat: "IT'S BETTER!" Start by sending trial-order today.

The
GRIFFITH
LABORATORIES

CHICAGO 9, 1415 W. 37th ST. • NEWARK 5, 37 EMPIRE ST. • LOS ANGELES 11, 49th & GIFFORD STS. • TORONTO 2, 115 GEORGE ST.

THE NATIONAL PROVISIONER, Vol. 119, No. 1. Published weekly at 407 So. Dearborn St., Chicago 5, Ill., U.S.A., by The National Provisioner, Inc. Yearly subscriptions: U.S. \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single copies 25 cents. Copyright 1948 by The National Provisioner, Inc. Trade Mark Registered in U. S. Patent Office. Entered as second-class matter October 8, 1919, at the post office at Chicago, Ill., under the act of March 3, 1879.

Peaks of convenience...



THE Anchor Amerseal Cap offers the ultimate in convenience for packers. In application, it may be started at any point on the container finish—no matching or adjusting to threads is necessary—quarter-turn sealing speeds production by either hand or machine. And it provides the ultimate in convenience for feminine fingers in removal and reseal. A simple quarter-turn and it's off—a reverse quarter-turn and it's on again, effectively resealing, time after time. And along with its convenience, it provides a tight, even, airtight, leakproof seal.

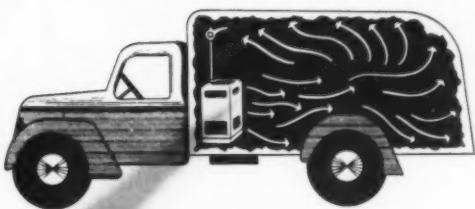


PRODUCTS OF
ANCHOR HOCKING GLASS
CORPORATION
LANCASTER, OHIO

MT. ARARAT . . . Centered between the Black Sea and the Caspian, the Mediterranean and the Persian Gulf, it proved a convenient resting place for Noah's Ark.

IT'S *Anchor Amerseal Caps*
FOR THE PEAK OF CONVENIENCE

Refrigerate Your Truck for... 50-75¢ Daily!



with Economical, Compact

AIR INDUCTION AIR CONDITIONER

THIS SUMMER . . . BE SURE!

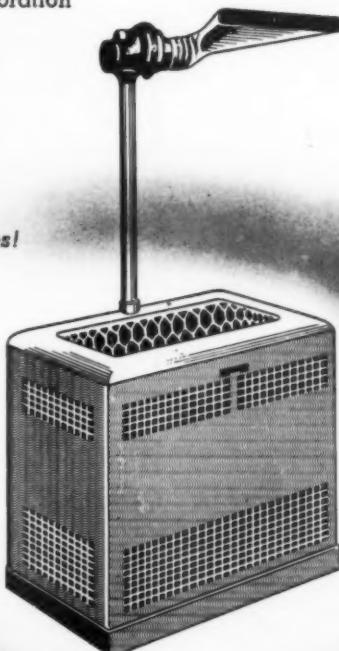
Be sure of complete satisfaction and lowest cost operation with Air Induction Air Conditioner. Used and test-proved for over 10 years by leading packers.

No shrinkage, spoilage, sweating or discoloration of perishables ever! Why? Because this Conditioner uses the surest of all refrigerants . . . natural ice! The only refrigerant that gives off moisture! No noxious fumes! No damp, bacteria-breeding floors! Temperatures held between 40 and 44 degrees . . . while every cubic inch of air is re-washed and recooled every 2 or 3 minutes!

SURE, TOO, because the all-steel Air Induction Air Conditioner is actually breakdown-proof! Needs neither replacement parts nor time-wasting servicing!

THIS SUMMER . . . BE SMART!

The powerful, performance-guaranteed Air Induction Air Conditioner is now available for immediate installation in any truck. Here's 100% protection . . . with an 80% initial investment saving.



Low initial cost refrigeration for any insulated truck—80% less investment! 6 volt D.C. motor runs off your truck battery, uses 2-3 amps—as little as your car heater!

DELAY MAY COST YOU IMPORTANT DOLLARS!
YOUR SPOILAGE SAVINGS WILL PAY FOR THESE UNITS IN THREE MONTHS!

Quotes from satisfied Users:
Banfield Bros. Packing Co.,
Salina, Kansas: "We have received many compliments from our customers upon the condition of our products upon delivery, which is a great satisfaction to us."

George Kern & Son, Inc.,
New York: "We have found this type of truck refrigeration the best for route delivery purposes, and feel safe in keeping our products on the trucks from Monday to Saturday."



AIR INDUCTION ICE BUNKER CORP.

122 WEST 30th STREET, NEW YORK 1, N. Y.

Sawyer's PROTECTIVE APRONS

MADE WITH CARE
FOR YEARS OF WEAR

Whatever your industrial apron needs, Sawyer has the answer! Highly specialized in this field, Sawyer, backed by more than a century of experience in manufacturing protective wear, has developed a sturdy line of tough, long-wearing aprons that are *designed for specific worker protection!*

Tool shops, manufacturing laboratories, dairies, chemical plants, bakeries — these are only a few of the industries Sawyer serves. It'll pay you to try Sawyer's FROG Brand aprons (oiled) or Sawyer's LIGHT-HOUSE Brand aprons (rubberized). The Sawyer price is right!



STYLE G-58
Size 33" wide
45" long
Reversible
Yellow Only



STYLE 476
Size 33" wide
45" long
Rubberized; Colors:
Yellow - Black

The H. M. SAWYER & SON COMPANY
CAMBRIDGE, MASSACHUSETTS

THE NATIONAL PROVISIONER

Volume 119

JULY 3 1948

Number 1



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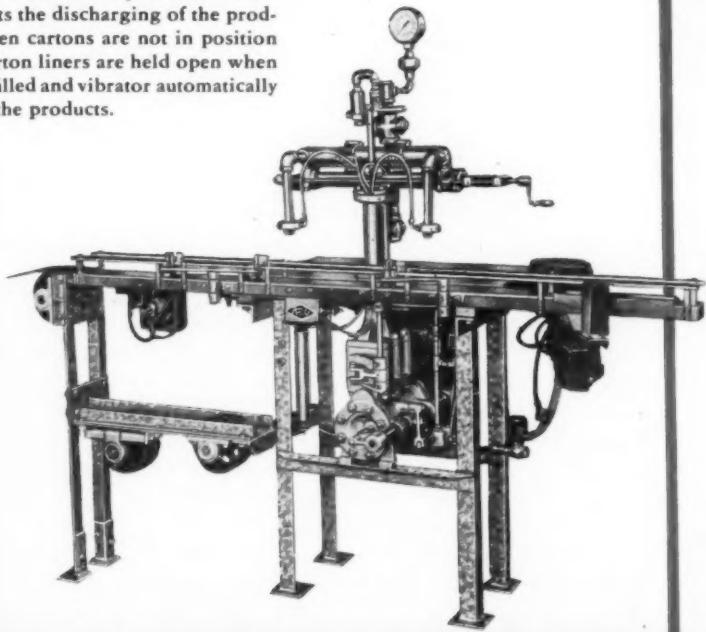


does it

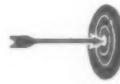
Scientifically



The ANCO No. 717 fully Automatic Measuring Filler is especially adapted to operating in a production line with automatic carton forming and closing machines . . . The electric eye at the feed end of the conveyor controls and prevents the discharging of the product when cartons are not in position . . . Carton liners are held open when being filled and vibrator automatically levels the products.



SPEEDILY and efficiently fills one-half pound to eight pound cartons as fast as they come from the forming machine, with lard, compound or semi-liquids while under 250 pounds to 500 pounds pressure.



ACCURACY is insured to within a small fraction of an ounce by the automatic complete filling and discharging of the measuring chamber.



BALANCED CEL-U-RATION, a feature which improves color, blend and texture of all shortenings is produced by controlled atomizing the product to evenly distribute air and fat cells.

No. 717 HARRINGTON MEASURING FILLER

ELIMINATES OVERWEIGHT LOSSES
AND SHORT WEIGHT COMPLAINTS

THE ALLBRIGHT-NELL CO.
5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

Why

HAUL SALT



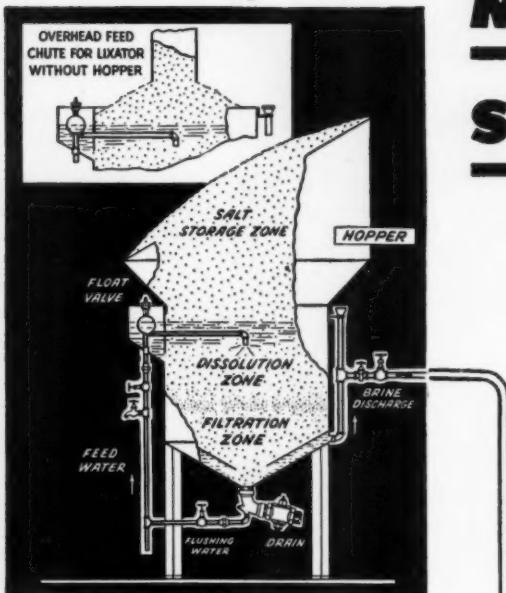
MEASURE SALT



STIR SALT?



just Turn it on!

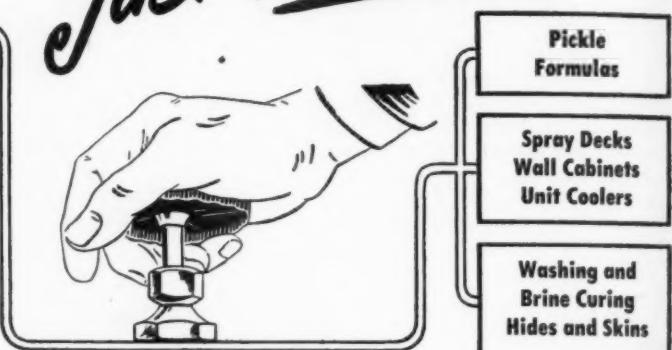


HOW THE LIXATOR WORKS

In the dissolution zone—Flowing through a bed of Sterling Rock Salt which is continuously replenished by gravity feed, water dissolves salt to form 100% saturated brine. **In the filtration zone**—Through use of the self-filtration principle originated by International, the saturated brine is thoroughly filtered through a bed of undissolved rock salt. The rock salt itself filters the brine. Nothing else is needed.

WHAT THE LIXATOR PROVIDES

- ✓ Chemical and bacterial purity to meet the most exacting standards for brine
- ✓ Unvarying salt content of 2.65 pounds per gallon of brine
- ✓ Crystal-clear brine
- ✓ Continuous supply of brine
- ✓ Automatic salt and water feed to Lixator
- ✓ Inexpensive, rapid distribution of brine to points of use by pump and piping



Pickle Formulas

Spray Decks
Wall Cabinets
Unit Coolers

Washing and
Brine Curing
Hides and Skins

YOU CAN ELIMINATE shoveling salt from storage, hauling salt around the plant, and laborious hand-stirring of salt and water...with the Lixate Process for Making Brine. This exclusive International development also stops waste of salt through spilling. It saves valuable time and labor, and assures accurate salt measurement.

For the Lixator automatically produces 100% saturated, free-flowing, crystal-clear brine which may be piped to as many points in your plant as you wish—any distance away—by gravity or pump.

You simply turn a valve for self-filtered brine that meets the most exacting chemical and bacterial standards for every brine need. Lixate brine is quickly and accurately diluted volumetrically to any desired strength.

Many Lixate users report savings of as high as 20%. Why not investigate the Lixate Process for your plant?



Completely flexible, a Lixate installation can be made to supply any needed brine requirement. No costly investment is required. The Lixator pays for itself out of savings. See how others have saved—write now for your copy of "The Lixate Process for Making Brine."

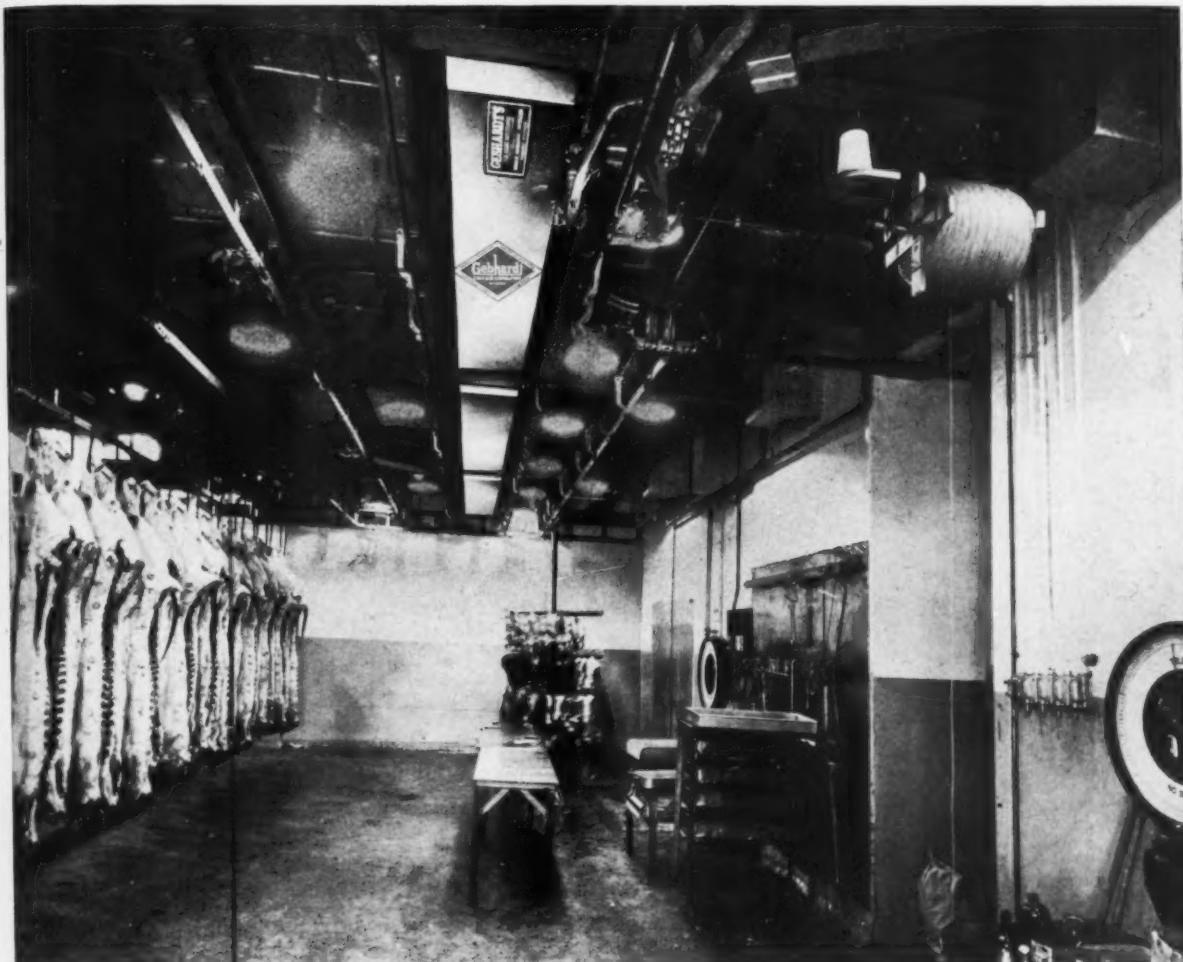
INTERNATIONAL SALT CO., INC., Dept. NP-7, Scranton, Pa.

Name _____
Firm _____
Street _____
City _____ State _____

The **LIXATE** *Process*
Reg. U. S. Pat. Off.
for making brine

INTERNATIONAL SALT COMPANY, INC.
Scranton, Pa.

★ 3 GEBHARDTS shown in the ceiling, between the rails, in the sales cooler of a Cincinnati packer.



GEBHARDTS are fabricated of high-lustre Stainless Steel to insure complete sanitation, cleanliness and purity.



GEBHARDTS save you **\$2.00** per head on beef

Beef packers now operating GEBHARDT Cold Air Circulators in their chill and holding rooms report a saving on shrink alone of better than 1%. This means a 5-pound saving on a 500-pound carcass . . . a notable dollar and cents saving! Write today for illustrated catalog presenting the complete GEBHARDT story.

**ADVANCED
ENGINEERING CORPORATION**

1802 West North Ave. • Milwaukee 5, Wisconsin

Step up Sausage Sales!



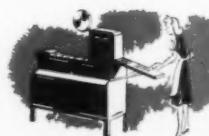
with
Kartridg-Pak
Banding for Your
Complete Sausage Line!

Link sausage manufacturing now can become a steady, year 'round, profit-making operation! Kartridg-Pak continuous banding enables you to lift your full link sausage line out of the "nameless product" group and *brand-identify every unit!*

Kartridg-Pak is now available for many types of link sausage. The more varieties of sausage you band, the more economical Kartridg-Pak becomes. You can use the same brand-identifying top band for your whole line. Change only the bottom band to carry new product names and ingredients.

With Kartridg-Pak banding, housewives easily identify *your brand* sausages in place of nameless competitive products. Identical banding encourages satisfied consumers of one kind of sausage to buy your other varieties, boosting sales all along the line.

The standard Kartridg-Pak machine, with simple adjustments, bands a variety of link sausage. No extra equipment needed. Ask your Marathon sales representative, or write to Marathon Corporation, Menasha, Wis.



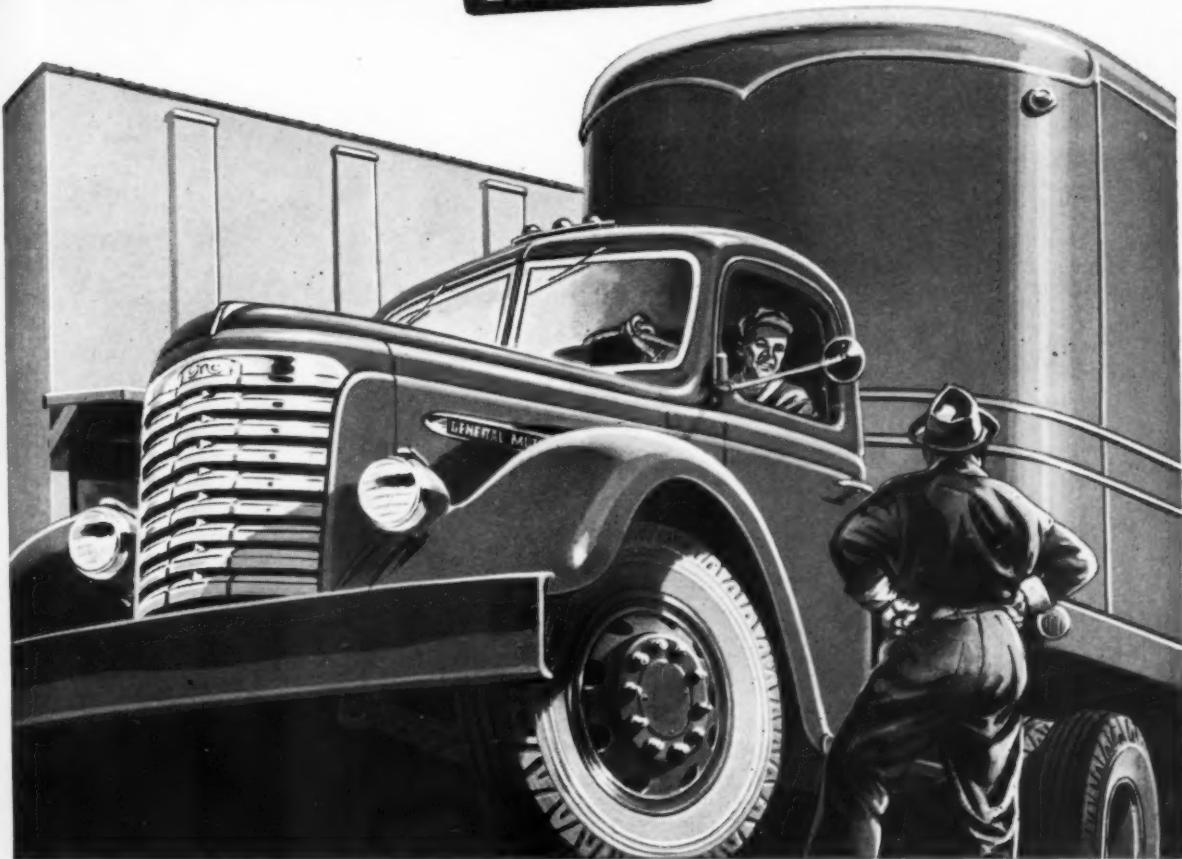
MARATHON



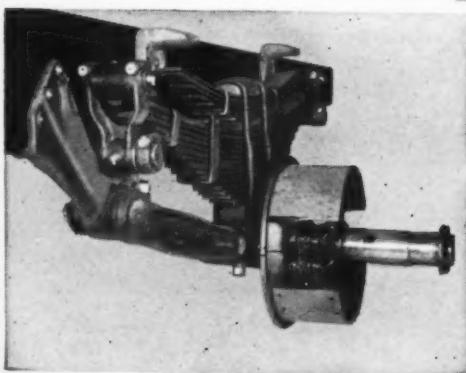
HEAVY DUTY



GASOLINE • DIESEL



Better Built
FOR BIGGER PAY LOADS



"Better built for bigger pay loads" means real heavy duty springs and brakes . . . heavy duty truck construction everywhere.

GMCs have what it takes to haul big, profit-producing pay loads. They're especially designed for heavy hauling with husky, rugged frames and springs . . . heavy, broad-shouldered axles . . . war-proved, truck-built gasoline and Diesel engines . . . heavy disc clutches . . . big air brakes. And all models are offered with Syncro-Mesh transmissions . . . an outstanding GMC feature that adds to smooth performance, vehicle life, driver comfort and efficiency.

Whatever your heavy hauling problem, in town or between towns, your best answer is a heavy duty GMC. Many truck and tractor models are available for delivery right now. Get full facts from your nearest GMC dealer.

GMC TRUCK & COACH DIVISION • GENERAL MOTORS CORPORATION

KOLD-HOLD TRUCK PLATES FOR EVERY TRANSPORTATION APPLICATION

KOLD-HOLD TRUCK PLATES are light-weight . . . compact . . . efficient. Every square inch of plate surface is clear for fast cooling. They afford complete protection for perishables by holding safe temperatures both on the road and for overnight storage. Simple and fully streamlined, they contain no moving parts . . . are easily maintained.

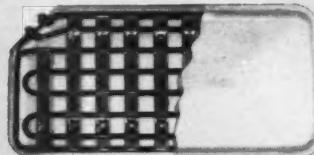
KOLD-HOLD Engineers will gladly make recommendations for your trucks. Check these advantages, then WRITE TODAY!

KOLD-HOLD TRUCK PLATES

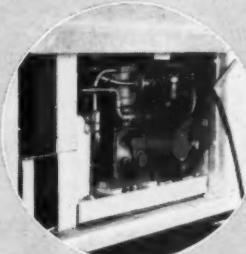
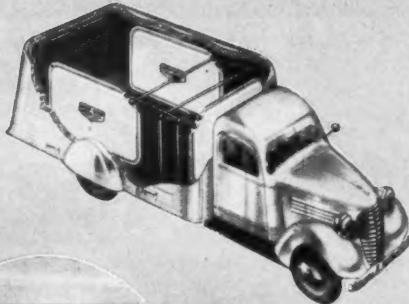
1. Provide a cooler-room on wheels.
2. Eliminate spoilage.
3. Operate economically — less than a dime a day.
4. Assure safe minimum temperatures.
5. Last a lifetime — guaranteed 10 years.
6. Keep truck bodies clean — sweet — dry — odorless.
7. Permit longer runs because of adequate refrigeration.
8. Increase sales by keeping perishables fresh — flavorful — attractive.
9. Take up very little space, leaving greater payload area.



Make-and-break valve, which connects to your ammonia lines for overnight charging.



Cut-away view of KOLD-HOLD plate, showing seamless, no-leak steel coil.



Cut-away view of truck, showing typical installation. Note large payload space.

If necessary, a small compressor can be mounted on the truck.

KOLD-HOLD

Jobbers in Principal Cities

KOLD-HOLD MANUFACTURING COMPANY

protects every step of the way

PROCESSING

TRANSPORTATION

STORAGE

- 460 E. HAZEL ST., LANSING 4, MICHIGAN

O & S ANNOUNCES THE

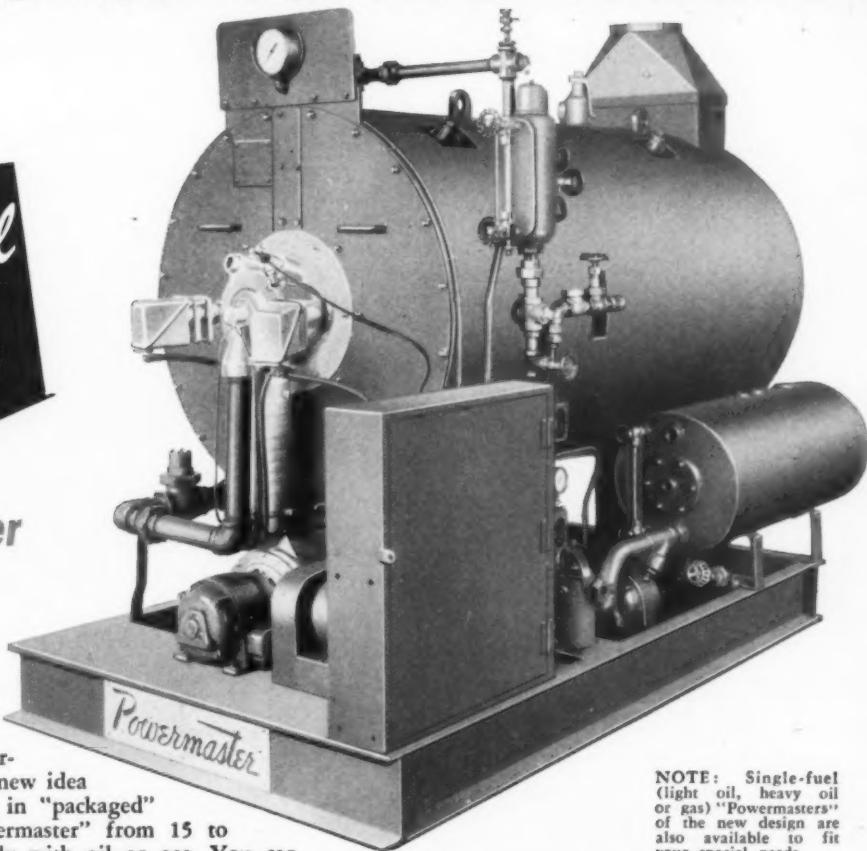
New Powermaster STEAM GENERATOR

Burns Oil
or Gas

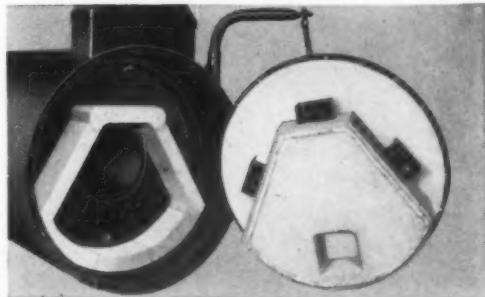
with change-over
in less than
10 Minutes!

THE NEW MULTIPLE-FUEL, fully automatic Powermaster introduces an entirely new idea of economy and convenience in "packaged" steam generators. Any "Powermaster" from 15 to 200 HP. operates automatically with oil or gas. You can switch from one fuel to another in a few minutes. O&S designers, backed up by 63 years of boiler engineering, have developed many other features which are incorporated in the up-to-the-minute "Powermasters" now ready for delivery:

NEW SIMPLIFIED DESIGN which makes operation and maintenance of "Powermaster" easier than ever . . . FREE-SWINGING REAR COVER which makes tubes quickly accessible for cleaning . . . MODULATED CONTROL of flame-volume to maintain constant steam pressure as steam demand varies . . . A NEW BURNER which promotes complete and very clean combustion . . . PLUS other features that assure increased efficiency, low over-all costs and new convenience.



NOTE: Single-fuel (light oil, heavy oil or gas) "Powermasters" of the new design are also available to fit your special needs.



TUBES EXPOSED IN A FEW MINUTES for easy cleaning . . . A few simple turns of a wrench and tubes are accessible without delay! Note how insulating fire-brick swings away as free-swinging door is opened.

ORR & SEMBOWER
O & S
Powermaster®
STEAM GENERATORS

Get complete details and specifications on the new O&S "Powermaster" Steam Generators. Write.

ORR & SEMBOWER, INC.
920 Morgantown Road, Reading, Pa.

DANGER!



LIFE BEGINS AT 40°

DON'T
LET
BACTERIA
CATCH
UP
WITH
YOUR
MEAT!



A BATAVIA Refrigerated Body gives you a "cooling room on wheels." At the end of a delivery day, meat left over in your BATAVIA body is as fresh as when it left the cooling room. It can go to market again the next day. Outside temperature, time or distance cannot steal the bloom off your meat when delivered in a BATAVIA refrigerated body.

Yes, Life Begins at 40°, and where life begins, quality ends! Let our representative call and show you how you profit with BATAVIA Refrigerated Delivery.

BATAVIA BODY CO.

BATAVIA, ILLINOIS

CUSTOM BUILT REFRIGERATED BODIES

TOP-SEALING YOUR CONTAINERS

so your profits can't leak out!

HOW BOSTITCH AUTOCLENCH STOPS TWO COSTLY LEAKS:

1. LOWERS SEALING COSTS

On many products shipped in corrugated containers, you can beat other top-sealing methods by giving them the Bostitch Autoclench touch. Yes! Just *touch* the container on the outside and the staple is clinched on the inside. As fast and easy as that! No need to insert a sealing blade; the staple closes itself.

Containers may be dusty or clean, hot or cold, damp or dry. The sealing is instant; no drying time. It's sure; no failures. It's neat; no staining nor covering up the printing. All these benefits are yours when Bostitch Autoclench does your top-sealing.

2. PREVENTS SHIPPING LOSSES

On containers suited to this method, you can't beat Bostitch Autoclench for secure fastening. Drum and drop tests have proved that. Dampness can't loosen the seal and let the contents spill out. Pilfering is discouraged—the staples can't be taken out and put back by hand without detection. But, you and your customers can take the staples out *without damaging the container* . . . a re-use *plus* that's worth big money.

A DEMONSTRATION WILL CONVINCE YOU THAT BOSTITCH AUTOCLENCH FASTENS IT BETTER AND FASTER

See how the amazing Autoclench staple closes itself. Look up your nearest Bostitch distributor in your phone book, or write BOSTITCH.

If your problem is different, ask about the complete Bostitch line of top stitchers, bottom stitchers, self-feeding hammers and tackers, and other stapling and wire stitching equipment.



Machine weighs only three pounds.
A girl can handle it with ease.



At packing bench or in shipping room,
Bostitch Autoclench "seals them where they are."



So quick and so portable—
it can seal them as they pass by.



BOSTITCH
416 Mechanic Street, Westerly, R. I.

Please send Folder B-132 on Bostitch shipping room tools.

Name

Company

Address

City Zone State



Naturally, sausages retain their appetizing appearance in

Armour Natural Casings

Your customers will appreciate the way Armour Natural Casings help your sausages keep their plump good looks—before and after cooking.

Ask for these fine natural casings to give your sausages:

*Appetizing Appearance Inviting Tenderness
Finest Smoked Flavor
Protected Freshness Utmost Uniformity*



ARMOUR
AND COMPANY

DISTINGUISHED for SPEED ... AND HIGH YIELD

The Townsend model 52 bacon Skinner

Here's the specialized machine that steps-up speed AND YIELD in bacon skinning. Takes the minimum cut of skin — hence gives the maximum yield of precious bacon. Handles either fresh or smoked bellies "as is," saving valuable time and labor.

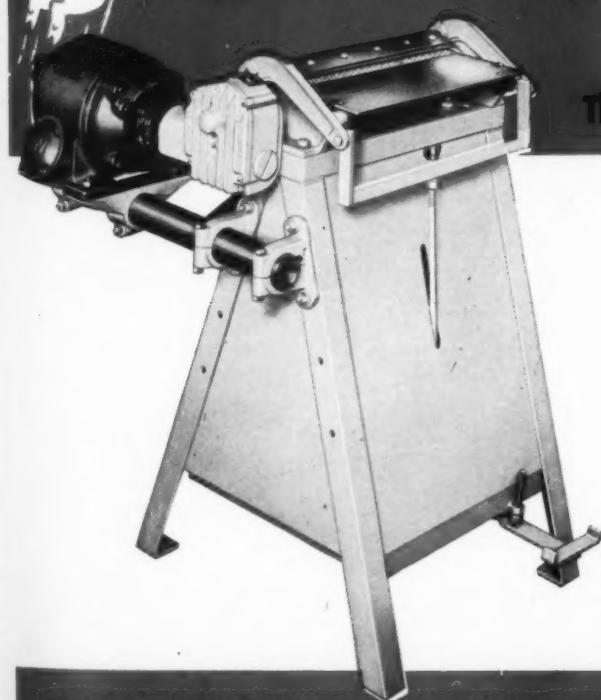
Geared for high speed production, the new Townsend Model 52 cuts clean and sure without damaging a single piece of valuable bacon. Simple in design, few moving parts to maintain and keep clean. Takes only 30 in. by 36 in. floor space. Easy to operate, no special skill required. An average operator soon gets top-production. On higher yield alone, the Townsend Bacon Skinner pays for itself in a very short time. Send NOW for cost-saving data per thousand bellies.



DISTINGUISHED for VERSATILITY

... AND HIGH YIELD

The Townsend model 27 pork-cut Skinner



Here's the all-around machine that has revolutionized the skinning of pork cuts. Handles 'em all — large or small. Hams, picnics, shoulders, hocks, jowls, backs — all can be skinned and fleshed for as little as $\frac{1}{2}$ cent per lb. including labor. Match that against the customary $\frac{4}{5}$ cent per lb. and you see how the Townsend Model 27 saves operating costs. Production per hour goes up, because cuts require no special preparation. An operator of average ability merely feeds cuts into the machine which skins and fleshes completely. Result: A finished job comparable to wet fleshing, yet no water used. Cost-records in more than 600 plants, including America's largest, show that the Townsend Model 27 can help keep your provision department in competitive cost-position—with increased manufacturing profit. Write for complete cost and production figures.

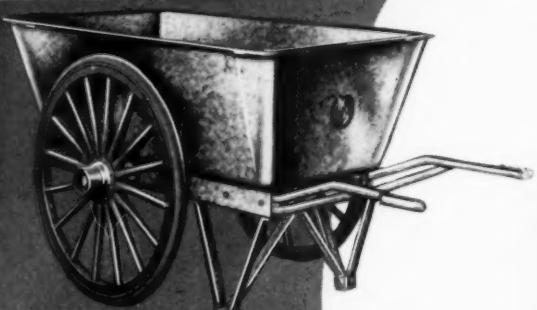
TOWNSEND ENGINEERING COMPANY

315 East Second Street
Des Moines 9, Iowa

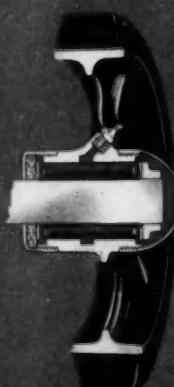
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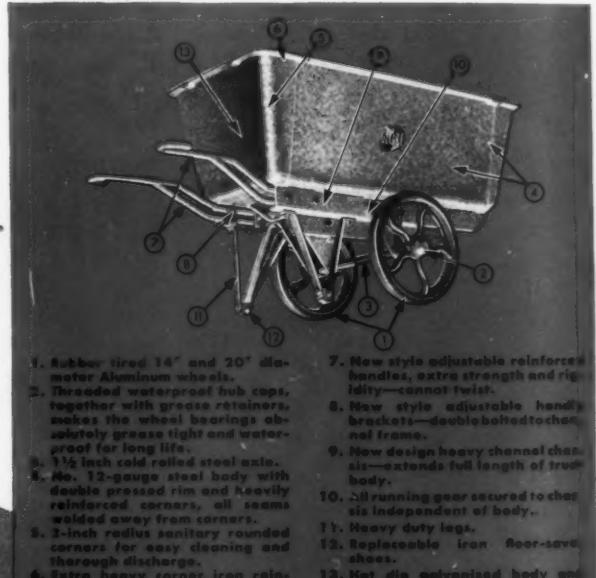
Threaded water-proof hub caps, together with grease retainers, make the wheel bearings absolutely grease tight and waterproof for long life.



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The new Globe chassis type trucks embody a radical departure in truck construction that results in greater savings over longer periods of time, less maintenance and operating costs, plus greater ease in operation. Shock resistant structural frames, perfect balance and sanitary finish, plus Globe's high standards of workmanship and materials are your assurance that Globe has the ability to give you the best. Write or call Globe today.



1. Rubber-tired 14" and 20" diameter aluminum wheels.

2. Threaded waterproof hub caps, together with grease retainers, makes the wheel bearings absolutely grease tight and waterproof for long life.

3. 1½ inch cold rolled steel axle.

4. No. 12-gauge steel body with double pressed rim and heavily reinforced corners; all seams welded away from corners.

5. 3-inch radius sanitary rounded corners for easy cleaning and thorough discharge.

6. Extra heavy corner iron reinforcements.

7. New style adjustable reinforced handles, extra strength and rigidity—cannot twist.

8. New style adjustable handle brackets—double-bolted-to-chassis frame.

9. New design heavy channel chassis—extends full length of truck body.

10. Ball-bearing gear secured to chassis independent of body.

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12. Replaceable iron bear-saver shoes.

13. Hot dip galvanized body and chassis.



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UPWA Adopts Policy for Wage Increases and Other Benefits

THAT general wage increases and elimination of "inequalities" will be included in contract discussions with packers by the United Packinghouse Workers of America (CIO) when negotiations are begun next week was indicated at the organization's international convention in Chicago this week. Recommendations of the contract committee adopted by the group included, in addition to a request for general wage increase: the elimination of geographical differentials and inter-plant and intra-plant inequalities; time and one-half for Saturday; triple time for holidays worked, and equalization of vacation rights between men and women. The union will also propose the adoption of pension plans and of company-financed hospital and medical insurance. The National Labor Relations Board recently ruled that management must bargain with unions on pension and group insurance programs.

Several other proposals submitted may be brought up during contract negotiations. These would provide a 10c night differential; work over eight hours a day to be at the option of the worker; a three-day lay-off notice; severance pay, and clarification of sick leave clause. It appears likely that the union will attempt to secure increases for mechanical and power employees on the basis that they are skilled craftsmen, and that it will ask that average earnings be used for piece workers when computing their holiday or vacation pay. A change in negotiation procedure adopted by the convention requires the international officers to call in the local union representatives when dealing with a chain for the first round of negotiations.

Ralph Helstein was re-elected international president and all the other officers except Philip Weightman, a vice president, who allegedly has anti-leftist leanings were also re-elected. He was replaced by Russell Lasley, an employee of the Rath Packing Co., Waterloo, Ia. While the motion to continue compliance with the Taft-Hartley law in filing non-Communist affidavits was carried, District 6 re-elected Meyer Stern as director, after he agreed to sign the affidavit. He had resigned from the position a few weeks ago because of unwillingness to sign.

A report of the organization committee revealed that since the last convention in May, 1947, the UPWA has increased its membership by 20,000 and has issued 80 new charters for local

MEAT ALLOCATIONS FOR 3RD QUARTER ANNOUNCED

The U. S. Department of Agriculture has allocated 12,120,000 lbs. of meat and meat products for commercial export, largely to government projects, the Philippines and the American Republics, during the July-September quarter of 1948. This compares with an allocation of 16,876,000 lbs. for the same period of 1947, and 13,730,000 lbs. for the second quarter of 1948. It represents less than 1/4 of 1 per cent of anticipated U. S. consumption during the three months.

Division of the allocation is as follows: Philippines, 2,000,000 lbs.; French Colonies, 600,000 lbs.; Netherlands Colonies, 150,000 lbs.; British Dominions, 400,000 lbs.; American Republics, 3,695,000 lbs.; U. S. government projects, 3,000,000 lbs., and other commercial export, including Newfoundland and Liberia, 2,275,000 lbs. All purchases will be made through commercial trade channels.

In addition, all of the canned meat which is purchased in Mexico by the USDA in connection with the foot-and-mouth disease eradication program is being made available for export. The canned meat is being produced in northern Mexico under inspection approved by the Commodity Credit Corporation.

AMI REGIONAL MEETING

An American Meat Institute regional meeting will be held at the Hotel Boise in Boise, Ida., on Tuesday, July 13, 1948. The meeting will start at 12:15 p.m. with a "Dutch treat" luncheon. George M. Lewis, director of the Institute's department of marketing, will attend and bring members in the area up to date on various Institute and industry activities. He will include a review of the livestock and meat outlook for the year ahead.

Arrangements for the meeting are being made by Richard B. Keim of H. H. Keim Company, Nampa, who should be advised of the names of those planning to attend. All meat packers in the southern Idaho area are cordially invited.

NIMPA DIVISIONAL MEETING

The eastern division of the National Independent Meat Packers Association will hold a meeting at the Hotel Pennsylvania, New York, N. Y., at 10:00 a.m., EDST, Friday, July 16, Robert A. Hofmann, division vice president has announced. All nine directors of the division are expected to be present, and NIMPA officers and directors, as well as members from other divisions who may be in New York on that date, have been invited to attend.

AFL, ARMOUR AGREE TO EXTEND CONTRACT WITH ONLY MINOR REVISIONS

The Amalgamated Meat Cutters and Butcher Workmen of North America, AFL, announced on Wednesday the conclusion of contract negotiations with Armour and Company. The union and the company agreed to extend for one year the present master agreement which expires August 11, 1948, with a few minor changes to meet the provisions of the Labor-Management Relations Act of 1948 and "a more liberalized interpretation" of some of the working conditions contained in the present agreement. The maintenance of membership clause has been eliminated and instead the company and union agreed to an irrevocable check-off of union dues and initiation fees, to be continuous as long as they bargain collectively and agree upon a check-off provision in the contract.

Wages were not negotiated. It was agreed, however, that the union may re-open the agreement once between August 11, 1948 and August 11, 1949 for the purpose of negotiating a general wage adjustment.

In announcing the agreement, Earl W. Jimerson, Amalgamated president, stated that the wage committee decided, in view of recent wage adjustments made in other national industries such as auto, rubber, electric, to await further economic developments. The Amalgamated negotiated a 6c an hour general wage increase which became effective June 16, 1947 and another 9c an hour, effective January 12, 1948.

Patrick Gorman, secretary-treasurer, said that the organization will continue to stress "steady, uninterrupted employment, under the best working conditions and highest wages obtainable."

The Amalgamated is presently negotiating with others of the four large packers.

FOOT-MOUTH LAB STALLED

Although Congress authorized the construction of a research laboratory for the study of foot-and-mouth disease, it did not appropriate any money for the project. Details of the laboratory's design are being perfected by the U. S. Department of Agriculture but work cannot begin until funds are available.

Local opposition has also developed at the site of the proposed laboratory—Prudence Island in Narragansett Bay, off Rhode Island—and another location may have to be chosen. There is some fear that the disease might spread from the laboratory to cattle in the New England area and there have also been objections from property owners on the island.



DEVELOPERS WATCH NEW DEHORNING SAW IN OPERATION

Left to right are Joseph Reuther, supervisor of Swift's mechanical department; Ed Kiefer, supervisor of the beef kill, and J. P. Wilger, supervising engineer. All of these men cooperated in developing and applying the new saw to the dehorning job.

it could cut the horns and how adaptable a portable saw would be to the operation. South Omaha's experience with the modified rump saw and the Chicago plant's test prompted the company to explore further the possibility of dehorning with a portable saw.

The experiments were under the direction of Wilger, assisted by E. Kiefer, supervisor, Chicago beef kill, and J. Reuther, supervisor, Chicago mechanical department. Mr. Best, of Best & Donovan, worked on the manufacturing of a dehorning saw to conform to specifications requested by the packer group. The principal difficulties confronting the group were: overall weight of the saw was to be sufficiently light to permit easy handling; the electric motor had to

Sterilizable Saw Used for Dehorning

IN recent years, the federal meat inspection regulations on dehorning cattle were changed to lessen the chance of contamination through use of an unsterilized tool. New regulations require that the cutting tool be sterilized after each dehorning operation. The contamination danger arises from dehorning heads of animals found to be diseased or from abscessed horns, due largely to conditions associated with the dehorning operation at time the beef animal is a calf. The Meat Inspection Division claims contamination from an unhealthy head can be spread to a healthy one if the dehorning tool cannot be readily sterilized.

As a result of this ruling, the general dehorning technique and sequence of operation had to be changed.

Obviously the technique required a great deal of handling. Various methods were developed to reduce the handling of the heads. Wimp Packing Co., Chicago, developed a sliding dehorning cabinet (see *THE NATIONAL PROVISIONER* of June 8, 1946) and Armour and Company, working with The Globe Co., Chicago, perfected a mechanical dehorning and sterilization cabinet (*THE NATIONAL PROVISIONER* of August 16, 1947).

Recently, Swift & Company, after a lengthy research and development period conducted in collaboration with Best & Donovan, Chicago, adopted a portable power saw for dehorning operations.

When the new dehorning regulation was announced approximately two years ago by the MID, J. P. Wilger, of the Swift supervising engineering staff, recalled that in the company's South Omaha plant they were using a modified

B & D power rump saw to dehorn heads on the head inspection chain. The object of the technique, installed four years prior to the MID regulation, was to eliminate double handling of the heads for the purpose of dehorning.

It was decided that the idea of dehorning with a portable power operated reciprocal saw might be the solution to dehorning of cattle heads in conformity with the new regulation. An experiment was conducted with a Best & Donovan beef splitting saw to see how readily

be splash and conduction proof; the cutting blade had to be capable of sterilization after horn removal in water held at 180 degs. F.; the unit had to permit use without special training of operators, and had to be safe in its operation.

The final saw developed by Best & Donovan and the Swift group filled all requirements. The saw weighs 48 lbs. and with the aid of a counterbalancing device permits easy handling. The over-

(Continued on page 33.)

HOW NEW SAW IS STERILIZED

Ed Kiefer, Swift beef kill supervisor, demonstrating how the new dehorning saw can be sterilized after work on each head by dipping it in hot water at 180 degs. F. The new dehorning device fits in with either large- or small-scale cattle killing operations and efficient head handling procedures can be built up around the use of the saw. Recent revisions in federal meat inspection regulations necessitated developing a new technique for dehorning of cattle.



**Constituents of the Material and Research are Described;
Results of Lard Shelf and Carry-Through Tests Released**

More About New AMIF Antioxidant

FURTHER information about Tenox HQ (Eastman hydroquinone, food inhibitor grade) and Tenox BHA (Eastman butylated hydroxy anisole, food inhibitor grade), which in combination with the synergist citric acid make AMI 72, the new lard antioxidant recently developed by the American Meat Institute Foundation, was released at a meeting in New York City this week by the Tennessee Eastman Corporation, manufacturer of the materials.

The first report on the new antioxidant was given to the whole industry in **THE NATIONAL PROVISIONER** of May 22, page 15.

At the meeting in New York last week, Dr. J. E. MaGoffin, manager of chemical sales development for Tennessee Eastman, stated that the requirements of an ideal antioxidant for edible products are considerably more rigorous than are encountered in the industrial field.

"An ideal antioxidant," MaGoffin said, "should (1) contribute no obnoxious flavor, odor or color to the fat; (2) be non-toxic; (3) be fat soluble; (4) be effective in low concentrations; (5) be available in adequate amounts at a reasonable cost; and (6) protect the fats and oils both by themselves and when they are incorporated in other food products. Because of these rigid requirements there have not been found many effective antioxidants for edible fats.

New Materials Identified

"Hydroquinone, the most common photographic developer, also shows unusual ability as an antioxidant, but has always been considered questionable for human consumption. By a process of rigorous rectification we have succeeded in producing a hydroquinone of unusual purity. This new material has been thoroughly investigated as to its toxicity and has been given a clean bill of health in the concentrations in which it is recommended.

"In the antioxidant research program many simple and complicated derivatives of hydroquinone have been prepared. One of these, which we call butylated hydroxy anisole, has been found to have some rather unusual properties. In an intensive program at the American Meat Institute Foundation this chemical was discovered to have the ability of protecting fats against rancidity, not only for ordinary shelf storage but after the fat has been incorporated in products such as pastry and soda crackers. This is a remarkable discovery, and is of particular importance in widening the scope of application of such animal fats as lard. Exhaustive toxicity studies have also been conducted on butylated hydroxy anisole, resulting in the conclusion that this

TABLE 1: EFFECTIVENESS OF AMI 72

Test No.	Antioxidant, Pct.	Stability AOM Hours	Potato Chips		Pastry		Crackers	
			Schauel Oven Hours 145° F.	Stability	Schauel Oven Hours 145° F.	Stability	Schauel Oven Hours 145° F.	Stability
Lard 1								
1203	None	1	202	29	203	203	203	203
1205	AMI 72	0.015	68	703	451	817	817	817
1206	AMI 72	0.025	73	1,243	979	1,040	1,040	1,040
Lard 2								
1050	None	1	12	38	419?	419?	419?	419?
1055	AMI 72	0.015	43	487	622	978	978	978
1056	AMI 72	0.025	50	1,194	1,563	1,128	1,128	1,128
Lard 3								
1233	None	5	34	64	235	235	235	235
1235	AMI 72	0.015	98	1,014	810	736	736	736
1236	AMI 72	0.025	116	1,436	1,020	811	811	811
Lard 4								
1200	None	3	21	40	190	190	190	190
1202	AMI 72	0.015	72	672	700	570	570	570
1203	AMI 72	0.025	80	918	917	609	609	609
Lard 5								
1207	None	6	34	24	131	131	131	131
1208	AMI 72	0.015	67	530	468	586	586	586
Lard 6								
1284	None	1	14	16	139	139	139	139
1285	AMI 72	0.015	48	761	551	403	403	403
1286	AMI 72	0.025	56	1,424	904	601	601	601
Lard 7								
1225	None	3	31	19	198	198	198	198
1226	AMI 72	0.025	62	1,142	787	648	648	648

*These values for the control are much higher than those usually obtained.

chemical is also safe for human consumption in the concentrations necessary for fat stabilization.

"The toxicity studies on both hydroquinone and butylated hydroxy anisole were conducted to determine the suitability of these chemicals for use in all kinds of edible products. Specific permission to use chemicals in meat products is granted by the Bureau of Animal Industry of the U. S. Department of Agriculture. This has been done for hydroquinone and butylated hydroxy anisole, food inhibitor grades, in Meat Inspection Division Memorandum 114.

"Fats are not all alike; each has its own idiosyncrasies and each requires its own particular approach for best results. This is particularly true of rancidity prevention. An antioxidant which is valuable in animal fats may be quite worthless in vegetable fats. It is important, therefore, to have at least a double barreled weapon in the approach to the rancidity problem. This weapon is now available in the two antioxidants under discussion. Tenox HQ is particularly effective in vegetable fats and vitamin oils. Tenox BHA is designed to overcome the special problems found in animal fats. Of course, various combinations of these antioxidants with and without synergists are possible. For lard stabilization, a triple combination of Tenox BHA, Tenox HQ and citric acid is preferred. Extensive pilot plant and commercial evaluations of this combination have already been made. Lard so stabilized has been used quite successfully in the production of potato chips, pastry and soda crackers. On the latter, practical baking tests have been made by the National Biscuit Co."

The results of tests made by the American Meat Institute Foundation in determining the effect of AMI 72 in increasing the keeping time of lard and of foods prepared from lard were also released at the meeting. Seven large scale pilot tests have been made. Commercial baking tests have been made with crackers. Table 1 gives representative data obtained from some of these tests on seven different lards:

Lards 1 and 2 were steam rendered lards to which about 10 per cent of flakes were added. Approximately 1,000-lb. batches were treated with the respective antioxidants and then plasticized.

Lard 3, a steam rendered lard, was bleached with fuller's earth. A 10,000-lb. batch, with about 4 per cent lard flakes added, was deodorized. One-hundred-pound batches of the deodorized lard were treated with the respective antioxidants.

Lard 4, a steam rendered lard, was caustic soda refined. A 4,500-lb. batch, to which lard flakes had been added, was deodorized. One-hundred-pound batches of the deodorized lard were treated with the respective antioxidants.

Lard 5 was a steam rendered lard. Four-hundred-pound batches were treated with the antioxidant.

Lard 6 was a steam rendered lard, bleached and deodorized. Lard flakes and mono and di-glycerides were added. Approximately 800-lb. batches of this lard were treated with the respective antioxidants.

Lard 7, a steam rendered lard, was treated with antioxidants in the laboratory.

(Continued on page 41.)



Saratoga Builds with Equipment to Up Out

1. New second-story employee's section and new loading dock are shown. 2. Pork conversion room. 3. Partial view of cooking and smoking room with stainless steel cookers and overhead perforated pan shower units. 4. Three stuffing tables working on skinless franks. 5. Loading hams into stainless steel cooker. 6. In front of the scale in the sales cooler is Frank Haase, plant superintendent, and Don Grey, sales. 7. New loaf room with its oven.



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The N

S with Modern Material and Output and Ease Cleanup

A DAILY output of 25,000 lbs. of sausage, plus a number of other specialties, in the modest plant of the Saratoga Meat Products Co., Chicago, calls for maximum use of plant space and equipment and for efficient utilization of labor in direct production and in such necessary but unproductive work as cleanup.

A long range building and expansion program recently completed by the firm has followed a carefully developed plan of refurbishing processing facilities, installing up-to-date materials, controls and other equipment, increasing sales cooler space and providing better facilities for employes—all with minimum disruption of operations. While the modernization and expansion program has effectively exploited the capacity of the present building, provision has also been made for later addition of space which can be incorporated with present processing facilities.

Stainless steel has been employed very extensively in the program. Some interesting innovations are incorporated in the plant's curing cellar, refrigerating system and its sales cooler to increase overall capacity. In large measure the new employe locker room is likewise a method of increasing the kitchen's capacity by centralizing employe facilities in a non-manufacturing section of the plant.

In its old curing cellar the firm was pressed to find enough space to cure hams for boiling. Nine stainless steel curing vats, believed to be among the first in the industry, have now been installed to provide plenty of curing space in containers which are sanitary, easy to maintain and to keep clean. In contrast with the older type curing vat, which held 36 hams of the weight used

by Saratoga, the stainless steel vats hold 150 hams. The vats are easy to sterilize and clean with any standard detergent. If cooler capacity is expanded the vats can be moved to new locations.

Other steps toward close processing control and the maintenance of high sanitary standards have been taken in the sausage cooking and smoking department. In increasing the plant's cooking capacity, six stainless steel water cookers have been installed. Each of the cookers has a capacity of 500 lbs. and heating is regulated by thermostatically controlled diaphragm valves. A new stainless steel ham boiling vat, with a capacity of 125 ham molds, was also installed in the smoke and cook room and equipped with a recording type thermometer.

Three new five-cage Atmos smokehouses are constructed of black glazed tile and equipped with overhead air diffusers for heating (steam is used). Smoke entry is through perforated floor ducting. The houses are equipped with splash proof ceiling and wall lights for maximum visibility. With these lights the smoker can check the condition of his product more accurately. For its two older smokehouses the plant has installed a new automatic self-contained overhead gas heating unit which is furnishing uniform temperature in the houses.

In modernizing the manufacturing room glazed tile was installed on the walls and the floor was surfaced with vitrified brick. The cooking and smok-

LEFT: Overhauling hams from one stainless steel curing vat to another. **RIGHT:** A small part of the new employe section with wash fountains.

ing department also has brick floors.

Sales cooler space has been increased about 40 per cent through the elimination of an old loading dock. In this expansion three overhead Gebhardt units were added to those already in use. Sterilamps and new galvanized steel racks were also installed in the sales cooler; the lamps are spaced to protect product throughout the cooler and are equipped with wire mesh to break the rays for the protection of employes.

The plan now employs a pre-chill room to reduce the amount of moisture taken into the sales cooler on product and to aid in maintenance of uniform temperature in the cooler. The pre-chill room lies between the cooking and smoking department and the sales cooler and processed product is held in pre-chill for a time. The pre-chill room is refrigerated by two Gebhardt units.

Refrigeration for the sales, pre-chill and boning coolers is furnished by three compressors which are centrally located. These compressors are an 8-ton York, a 5-ton Frick and an 8-ton Frick. Through a load control the individual compressors cut in and out as refrigeration demands dictate.

Further economy in refrigeration operation is attained with a General Electric defrosting timer. Each night this unit cuts out the compressors serving the three coolers for a predetermined period during which the coils of the Gebhardt units are defrosted. Hugo Schrack, plant engineer, states that the regular defrosting has increased overall compressor efficiency by 25 per cent.

A 5-ton Frick compressor located adjacent to the fresh meat holding room and a 8-ton unit for the curing cellar complete the plant's refrigeration complement.

Daily production of 25,000 lbs. of straight sausage items is achieved in the Saratoga plant by an early start in manufacturing operations. The first of the kitchen's crews begin daily operations at 2 a.m. Following this early start, operations continue on a full scale basis until the late evening hours. With this full work schedule the management felt that adequate locker and



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C.D. TRIUMPH PLATES have proven their superiority in all the large meat packing and sausage plants, and in thousands of smaller plants all over the United States and foreign countries. Available in all sizes for all makes of grinders. They are known the world over for their superiority.

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washroom facilities must be provided for the 125 employees in order to assure adequate sanitation. To provide these facilities a second-story addition was built over the plant offices. In addition to a locker room, this section has a washroom with two fountains, six showers and a rest room.

Grease reclamation is often ignored by sausage plants. At Saratoga, however, all waste water passes through a new 200-gal. trap. W. H. Dukes general manager, states that one month's grease (about 1,000 lbs.) has paid for the installation. The trap is cleaned nightly and the barreled grease is picked up each day by a local renderer. While the volume of reclaimable grease is not as large in a sausage kitchen as it is in a meat packing plant, the experience of the Chicago company shows that it is well worth saving.

A new loading dock runs the length of the building and affords maximum truck loading and unloading capacity. The front part of the dock is generally reserved for loading the company's and customers' trucks as the product flow is from the back of the building to the shipping room at the front. Suppliers' trucks are unloaded at the rear near the fresh meat cooler and the elevator to the basement curing and boning rooms, in the interest of efficiency.

Donald F. Brown, vice president states that the firm has plans for further physical plant expansion and that end has installed a modern 220-volt electrical distribution system which will enable it to add facilities with no power difficulty.

Officials and owners of the Saratoga company are Crist Lisberg, president and Donald F. Brown, vice president.



LOADING UP WITH SARATOGA PRODUCT

William H. Dukes, general manager of the Saratoga firm, and Frank Haase, plant superintendent, chat with some customers while the latter load up their insulated truck. In the photograph above is Donald F. Brown, vice president of the Chicago processing firm.

CATTLE GRUB ERADICATION

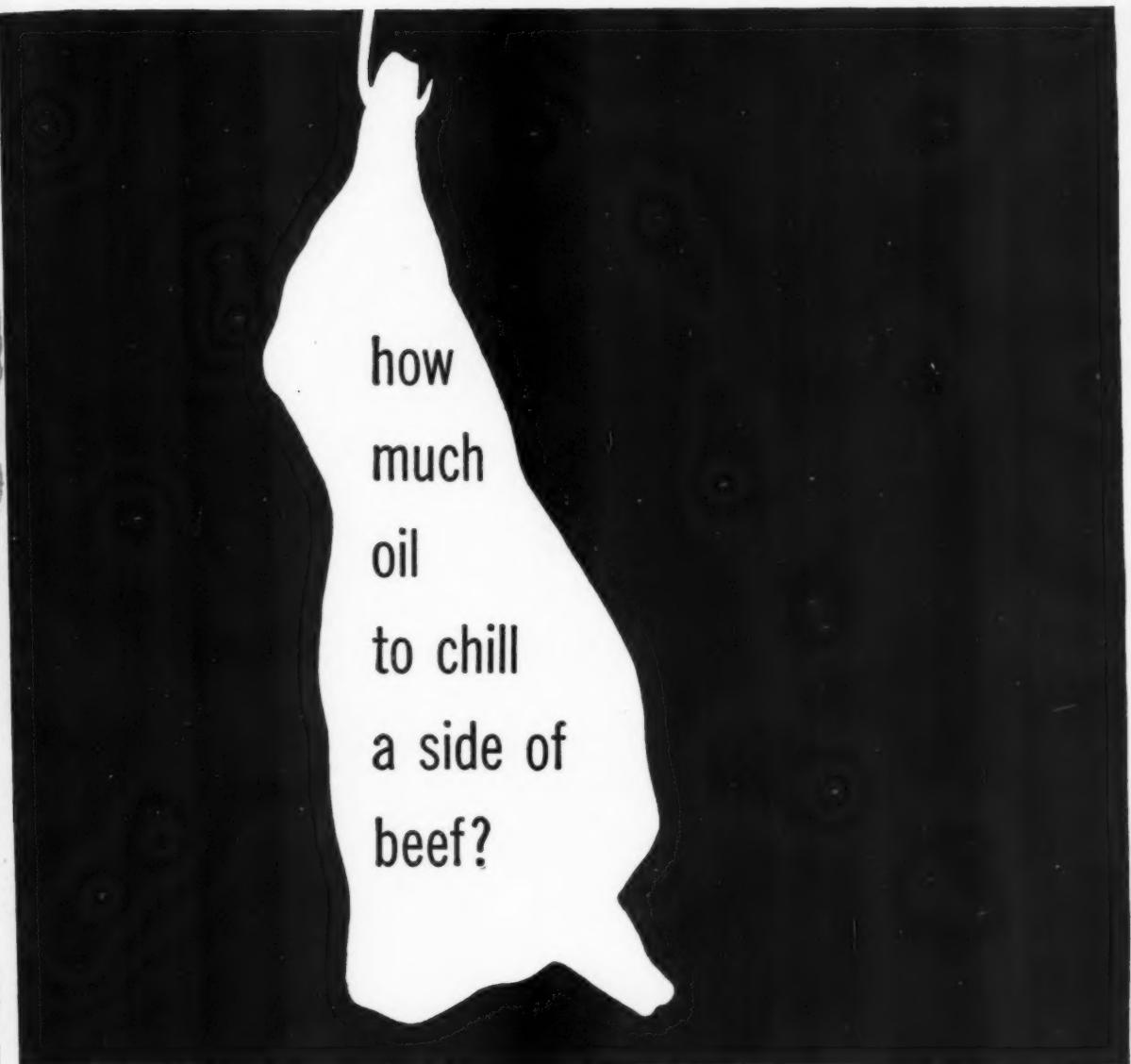
Intensified research on cattle grubs and measures to eradicate the pest have been authorized by Congress and will probably begin this year under the direction of the Secretary of Agriculture. An item of \$300,000 will be inserted in a deficiency appropriation bill as soon as Congress reconvenes, in time for state legislatures to provide appropriations next winter that will at least be equal to the federal allotment to any state that may wish to cooperate.

According to H. R. Smith, general manager of the National Live Stock Loss Prevention Board, more than 7,000,000 cattle in individual herds were given the rotenone treatment during the past season with excellent results. Efforts will be made to demonstrate the efficiency of eradicating cattle grubs under the area plan which will require

the cooperation of all herd owners in the counties selected. The cost of the rotenone and spraying equipment will be paid out of federal and state funds, or a county fund if a state appropriation is not yet available. The owners' share will be to round up the cattle and aid in giving the necessary treatments.

It is possible that the U. S. Department of Agriculture will require at least 90 per cent of all cattle owners to sign agreements before the work is undertaken in any county with the expectation that the remaining owners will consent voluntarily while the treatment is in progress.

With thorough work, it is believed that 90 per cent of the grubs should be killed the first season, and the county made eligible for accreditation as being practically free from grubs a few seasons later.



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much
oil
to chill
a side of
beef?

PLenty—when a packer uses only reciprocating refrigeration. That's one reason leading packers are turning to the ammonia-condensing cycle and a Carrier Centrifugal Refrigerating Machine. This modern economical system—by itself or in connection with existing reciprocating equipment—washes all oil out of ammonia lines, keeps it off heat-transfer surfaces. The oil saving is great; the increased efficiency of low-side equipment is greater.

And these are only two of many advantages offered by the Carrier

ammonia-condensing cycle. The cooler of the Carrier centrifugal condenses the ammonia gas from the evaporators at low pressure, eliminating flash gas and thereby reducing the size of the refrigerant piping needed in the plant. The danger of leaks and explosions is less due to the reduced pressures.

The centrifugal leads to further savings of its own, by maintaining money-saving heat balance in the plant. Driven by a turbine, it costs nothing for steam, since the low-pressure steam exhausted by the turbine can be used

for processing or plant heating. In many packing houses, this fuel saving may amount to more than \$200,000 a year. Efficient design and simple construction keep operating and maintenance costs low. The exclusive Carrier shaft seal saves refrigerant.

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"Boss"
Jumbo Grinders



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Up and down the MEAT TRAIL

Portland Meat Packers Are Resuming Normal Output

Portland's meat packing industry, which was almost at a standstill for four weeks due to flood waters, resumed full operations last week. The Portland Union Stockyards began full scale activities on Monday. W. E. Williams, stockyards president, said that the biggest damage was in a month's lost business, although damage to the building and furniture and other property in the building was considerable. He said that all tenants have been assigned space in upper floors for the next month while repairs are being made.

Ernest Justice, general manager of Swift & Company there, stated that it will be several weeks before damage can be estimated. Armour and Company, which was able to maintain partial production during the period of high waters, is again operating on a normal basis.

Morrell Publishes Volume Containing Firm's History

A 300-page book, "The House of Morrel," by Lawrence Oakley Cheever, is being distributed to stockholders, business associates and friends of John Morrell & Co. The book ran serially in *The Morrell Magazine* last year. Copies are also being sent to selected libraries in states which have Morrell plants.

Published by The Torch Press, the book is nicely bound and beautifully illustrated. Illustrations were done by Elmer Jacobs, free-lance Chicago artist. William J. Petersen, superintendent of the Iowa State Historical Society, wrote the foreword.

Cheever, who is editor of *The Morrell Magazine*, and his assistant, Ruby Shelloquist, spent two years assembling the historical information for the volume. Cheever gives much credit to T. Henry Foster, chairman of the board, "who has many of the historical facts on the company's growth at his fingertips."

Personalities and Events of the Week

• J. F. Krey, vice president, Krey Packing Co., St. Louis, and chairman of the board, American Meat Institute, was a speaker before the Nebraska Stock Growers Association recently.

• A regional dinner meeting for all members of the Western States Meat Packers Association in northern California will be held at 6:30 p.m. Wednesday, July 14, in the California Room of the Palace hotel, New Montgomery and Market sts., San Francisco.

• C. T. Prindeville, who is in charge of the plant food division, Swift & Company, has been elected vice chairman of the National Fertilizer Association.

• H. C. Bohack Co., Inc., Brooklyn, N. Y., observed its sixty-first anniversary this week. The organization, which was begun by Henry C. Bohack as a grocery store, now operates 313 stores, in-



AMI ADVERTISING PLANNING COMMITTEE IN REGULAR MONTHLY SESSION

Meat industry advertising for the coming year was discussed at this June meeting of the American Meat Institute's advertising planning committee. Those present were (reading clockwise, starting at right side of speaker's table): V. E. Schwaegerle, American Meat Institute; Don Smith, Wilson & Co., Inc., Chicago (committee chairman); D. B. Hause, Armour and Company, Chicago; G. M. Lewis, AMI; C. L. Elpers, Emge Packing Co., Inc., Ft. Branch, Ind.; H. R. Davison, AMI; H. H. Corey, Geo. A. Hormel & Co., Austin, Minn.; George A. Schmidt, Jr., Stahl-Meyer, Inc., New York; W. L. Chamberlain, Chamberlain and Company, Inc., Boston; V. D. Beatty, Swift & Company, Chicago; William Weber, Cudahy Packing Co., Chicago; Carl G. Mayer, Oscar Mayer & Co., Madison, Wis.; Chester J. Reid, Tobin Packing Co., Inc., Albany, N.Y.; Walter Seiler, Karl Seiler & Sons, Inc., Philadelphia; Byron Benson, Rath Packing

Co., Waterloo, Ia.; Olin Johnson, Grand Rapids Packing Co., Grand Rapids, Mich.; William Elder, Armour and Company, Chicago; C. E. Martin, Illinois Meat Co., Chicago; J. C. Milton, AMI; LaVern E. Gelow, Peter Eckrich & Sons, Inc., Fort Wayne, Ind. (guest); W. T. Reece, AMI; N. O. Newcomb III, Cleveland Provision Co., Inc., Cleveland (guest); R. N. Heath, Leo Burnett, W. L. Weddell, and Arthur Porter, Leo Burnett Company, Inc., Chicago; A. D. White, AMI; Wesley Hardenbergh, AMI; S. E. Todd, Industrial & Development Council, Canadian Meat Packers, Toronto, Canada (guest); Pendleton Dudley, AMI; Norman Draper, AMI. Also present at the meeting was Geo. A. Morrell, John Morrell & Co., Ottumwa, Ia., vice chairman of the committee. Two members of the committee not present at the meeting are: George J. Buchy, Chas. G. Buchy Packing Co., Greenville, O., and Carl Weisel, Jr., Weisel & Co., Milwaukee.

cluding 94 supermarkets, throughout Brooklyn, Queens and Long Island, as well as meat processing plants and a Tenderay Beef division. Henry Schmidt is president of the firm.

• Boys from the Y.M.C.A. of Muncie, Ind., made a trip through the Kuhner Packing Co. there recently. Horace Fiske, Edwin Mendenhall, Del Mendenhall and Orley Barlow, of Kuhner's, were hosts to the 110 youngsters.

• R. Alan Williams of the agricultural relations department of Wilson & Co., Chicago, will act as superintendent of the swine department at the 1948 International Live Stock Exposition. He replaces Dr. J. M. Handley who is retiring as superintendent after many years in this capacity. Williams, who is 30 years old, is well-known among mid-western swine breeders. He spent one year as secretary of the Iowa Swine Producers' Association before coming to Wilson in 1947.

• Sam J. Selfridge, sales representative for Fearn Laboratories, Inc., in its eastern territory and field sausage consultant, died June 29 in the Ben Franklin hotel, Philadelphia, where he resided. Selfridge was the first meat packing supplies salesman employed by Fearn when it started business in 1935 and had been continuously employed since that time.

• H. W. Vornbrock, manager of the Indianapolis branch of Swift & Company, has retired. William D. Schmidt has been appointed to succeed him.

• Wesley J. Drummond, 69, who has been in the meat business in Chillicothe, O. for 54 years, died on June 26. He owned the Drummond Meat Co. and three retail outlets there.

• Several packers purchased prize livestock at the nineteenth annual Hoosier Junior Market Lamb Show held recently at the Indianapolis Union Stockyards. The grand champion lamb was purchased by Kingan & Co. and the reserve champion by Wilson & Co. Kingan also purchased the champion pen of five.

• Benjamin N. Davis, founder of the Kingston Provision Co., Kingston, Pa., has resumed the duties of president of the firm after two years spent in Florida due to ill health. Mr. Davis formed the company in 1932.

• Mayor Oscar Holcombe, Houston, Tex., announced recently that a new meat control ordinance was being drafted by city officials. The measure, termed "the most stringent in the country," will control all phases of the handling of meat, from slaughtering to retail sales. Drafting of the proposal followed the exposure of an alleged horsemeat racket in which horsemeat was being sold as beef, as well as the rumor that diseased cattle had been foisted off on Houston meat buyers after being rejected at Fort Worth markets. The alleged horsemeat racket is under investigation.

• The Hide and Leather Association of Chicago announced this week that the annual golf outing at the Rolling Green Country Club in Arlington Heights has

Stentz Retires as Morrell Sales Director; Collier Named

John C. Stentz, first vice president and director of sales for John Morrell & Co. for the last 21 years, has elected to retire August 5 under provisions of the company's retirement income plan. That date marks the completion of 47 years active service with the company. He will continue to serve on the board of directors.

A. B. Collier, assistant director of sales, has been named to succeed Mr. Stentz as director of sales. His appoint-



J. C. STENTZ



A. B. COLLIER

ment and the Stentz announcement were made by G. M. Foster, president of John Morrell & Co., late this week.

Stentz is generally credited with building the Morrell firm from the position of a "packer's packer" to a nationally-known and nation-wide meat supplier. He has been director of sales and a member of the board of directors of the company since 1927. Under Stentz' direction the net sales of the American companies rose from \$94,661,000 in 1929 to \$286,072,000 for the year ending November 1, 1947. Most of the men holding key positions in the three-plant Morrell sales organization were hired and developed by Stentz during his years with the company.

The story of his rise is a typical success story in the best American tradition. He spent most of his boyhood on a farm near Knoxville, Ia. After graduating from high school there in 1900 he attended the Capitol City Commercial College in Des Moines and on Au-

gust 5, 1901 went to work for John Morrell & Co. in Ottumwa for \$30 a month. For this salary Stentz put in considerable time over and above the 7 a.m. to 6 p.m. regular office hour's work during the normal six-day, 60-hour week.

His first work was as a stenographer for the late Morgan T. McClelland in the sales department. At that time he was the only touch typist in the office. Three years after he started with the company he was made secretary and confidential clerk for Thomas D. Foster and John H. Morrell. He continued in that position until 1909 when meat packing operations were begun at Sioux Falls, S. Dak. and he was appointed assistant to T. Henry Foster, now chairman of the board. He was—for a time—the entire clerical force for the office, and did everything, including occasional purchase of livestock. As the plant grew, he was put in charge of selling operations.

In 1927 he was transferred to Ottumwa and installed as director of sales succeeding McClelland and was also elected to fill his unexpired term on the board of directors. Stentz was elected treasurer of the company in the same year. Ten years later he was elected vice president and in 1945 he was named first vice president of the company.

Albert B. Collier has been with the Morrell company since 1924. He has a long and varied background in both the wholesale and retail meat business. He worked as a salesman out of Detroit, Mich., for the Sioux Falls plant. He was transferred to the Ottumwa organization as sales supervisor of the eastern and southern route car divisions when Stentz moved to Ottumwa from Sioux Falls, with headquarters in Albany, N. Y. In 1931 he was named manager of the Philadelphia Morrell branch and three years later, was brought to Ottumwa as sales manager for the eastern and southern route car divisions. In 1942 Stentz announced that he had selected Collier as assistant director of sales.

been moved ahead a week and will be held Thursday, July 15. Donations of prizes will be cheerfully accepted by the secretary, Edward R. May, 130 N. Wells St.

• The Bart Packing Co. 586 Newark ave., Jersey City, N. J., has been incorporated by Tony Bartolomeo, Samuel M. Cole and Sumner N. Weener. A total of 100 shares, no par value, was issued.

• The "R. J." Hereford Royal will be held in Kansas City, October 16 to 24, in connection with the American Royal Livestock Show. It will honor the achievements of R. J. Kinzer, who served as secretary of the American Hereford Association for 33 years.

• Whittaker Brothers Packing Co., Walnut Ridge, Ark., operated by Walter Whittaker, has moved into a new,

larger plant. A formal opening was held recently.

• Ike Duffey, treasurer of Duffey's, Inc., Anderson, Ind., and manager of its basketball team, has been named president of the National Professional Basketball League. His team, recognized as one of the best in the league, has played two seasons.

• Clarke Schoenberg, head of the Everett Rendering Co., is planning to build a new rendering plant at Everett, Wash., expected to cost about \$100,000.

• E. E. Arvidson, manager of Swift & Company at Lima, O., for two years has been transferred to Muscatine, as manager of the firm's branch there.

• Sol Morton, president, Meat Industry Suppliers, has just departed for the West Coast to spend about three weeks

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A FEW OF THE HUNDREDS OF *Reco* FAN USERS

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Anker Meat Co.
Modesto, Calif.
Montana Meat Co.,
Helena, Mont.
Renner Prov. Co.
Jersey City, N. J.
Sea. Term. & Refg. Co.
New York, N. Y.
Nichol Packing Co.
Sheboygan, Wis.
Jersey Gold Creamery
Shreveport, La.
Cudahy Packing Co.
Jacksonville, Fla.
Wilson & Co.
Albert Lea, Minn.
Kansas City, Kan.
Armour & Co.
Montgomery, Ala.
United Fruit Co.
New York, N. Y.

REFRIGERATOR FAN

It BLOWS UPWARDS, the air traveling along the ceiling, down the walls and slowly up to the fan again.

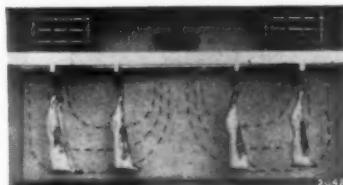
This action eliminates condensation—it keeps walls and ceilings dry, keeps coils free from frost and ice. It dissipates odors, prevents slime on meat, restricts shrinkage and quickly pays for itself by reducing refrigerating costs.

The RECO forces continuous air movement between and around all stored products, no matter how tightly packed, preventing mold formation. Easy and inexpensive to install.

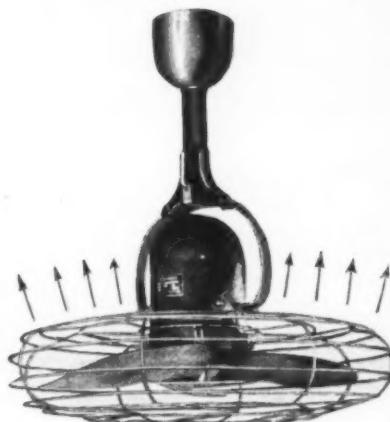
HUNDREDS OF RECO'S HAVE BEEN INSTALLED

During the past ten years, hundreds of RECO'S have been installed in packing and sausage plants, in coolers, storage rooms, pickling rooms and freezers, and none has ever failed yet to materially improve conditions. Many users have ordered one or more additional fans.

Write for prices and Bulletin 241 giving data sheet, flow charts and complete information.



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RECO Fan and slow, uniform, movement of
air throughout the cooler produced by the
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RECO 20" Adjustable
Ceiling Model



REYNOLDS * ELECTRIC COMPANY

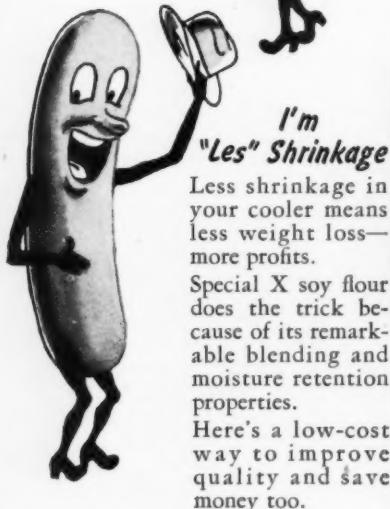
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SPENCER KELLOGG and SONS, Inc.
DECATUR 80, ILL.

with his western manager, Art Gerst. The trade in the Pacific states will be visited during this time.

• Fred Turner has taken over management of the Turner Packing Co. at

Chandler, Okla. The plant, formerly operated by Roy Neill and Harold Crawford as a wholesale meat business, will now operate as a state inspected slaughterhouse.

Nutritionist on Armour Tour Discusses Meat Lack

Dr. L. A. Maynard, director of the school of nutrition, Cornell University, in a statement at the end of a two-week tour of the livestock production areas in the West as one of 12 eastern guests of Armour and Company (see the June 19 PROVISIONER, page 25), expressed the opinion that at present prices, low income groups can afford to buy very little meat and "face a real nutritional problem." He said that from a nutritional standpoint the present meat supply is adequate on an average per capita basis but that there is a shortage in terms of consumer demand, which is a large factor in the high prices. Dr. Maynard explained that animal products have special nutrition values which are difficult to supply adequately by means of other foods, and added:

"Furthermore, meat is especially a preferred food which adds palatability and satisfaction to the entire diet. This fact is of real practical importance. Food habits are difficult to change, and large compulsory changes are not in the interest of good nutrition. They also create dissatisfaction and unrest which can lead to serious consequences."

Referring to his trip through the West and the Corn Belt and visits to several agricultural colleges, Dr. Maynard reported: "It has been clear that both packers and the producers realize that the price of meat is too high for their own long-term interest, as well as in terms of the effect on consumers. It is recognized that any economies that could be effected in the marketing of meat might help some."



A. MICHAUD CO. OPENS NEW PLANT

One of the groups representing the meat industry which participated in the grand opening of the A. Michaud Co., Philadelphia, is shown above. Left to right, K. A. Melson, Dubuque Packing Co.; D. Levin, Levin Dressed Beef Co.; Abner Michaud, A. Michaud Co.; J. Williams, Geo. A. Hormel & Co., and J. Carney, Cudahy Packing Co. The new address of the Michaud Co. is Oxford and Hancock sts., Philadelphia 22.

DICING MACHINE

Cubes raw or boiled vegetables, fats and meats $\frac{1}{4}$ "—1" producing 500 to 1,800 lbs. per hour.

Easy to clean. Machine furnished complete with knives and 2 h.p. motor. Floor space 20"x29"x73". Net weight—800 lbs.

GEORGE LEISENHEIMER CO.

Manufacturers of Equipment for the Meat Industries Since 1926

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INTERNATIONAL PROVIDES THESE 3 ANSWERS to Meat Delivery Problems

Specialized
Trucks

Expert
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The *complete* International Truck Line includes the right truck for every meat delivery job. International specializes its basic models so expertly that its line actually offers more than 1,000 different types of trucks.

Maintenance service by International Dealers and Branches is thorough, skilled and economical. It is quickly available everywhere.

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Branches carry large stocks of factory-original International Truck parts—parts that are identical with those used to build International Trucks.

Yes, International provides the right answers to meet delivery problems. Full details from your International Dealer or Branch.

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Tune in James Melton on "Harvest of Stars" CBS Wednesday Evenings



INTERNATIONAL Trucks

ELECTRIC BURNING LEGEND BRANDER

Ideal for burn-branding inspection legends. Two styles: No. 88 for livers and hearts, No. 89 for cured meats. Replaceable bronze alloy die. Branders \$12.50 each, dies as low as \$2.50 each in 6 lots.



No. 14 Gas & Air Burning Brander

For large special burn brands specify this brander. Ample heat capacity for continuous branding, light weight and easy to handle. Costs only \$22.50, plus dies.



GAS and AIR BURNING BRANDER

No. 12 Brander (left) is ideal for fast branding of wet S. P. meats. Gas and air heat is simple and economical, gives ample heat for steady, continuous branding. Price complete as shown \$20, extra legends as low as \$1.50 each in 12 lots. Legends cast in Hi-Resist Metal (last 4 times longer) \$4.25 each.

Other Great Lakes branders include every type used by packers for branding and marking all fresh and cured meats and sausage.

GREAT LAKES STAMP & MFG. CO.

2500 IRVING PARK RD., CHICAGO 18, ILL.
America's Largest and Leading Meat Brander Makers

OIT LARD LICENSE RULE

The Office of International Trade announced this week that exporters who have not previously received export licenses to ship lard to Cuba, will not be granted licenses in the third quarter. This is a temporary measure to cope with a tremendous increase in applicants for licenses to ship lard to Cuba. Applications on hand for third quarter cover 169,000,000 lbs. whereas export ceiling is only 15,000,000 lbs. Exporters who received licenses in first two quarters of 1948 will be considered in granting licenses against third quarter allocations.

Third quarter licenses are now being granted according to following pattern: prewar lard exporters to Cuba, 75 per cent of quota prorated according to base (1939-1941) shipments; exporters who shipped lard to Cuba any time between 1941 and 1947, 60,000 lbs. each; exporters who received licenses to ship lard to Cuba for the first time this year, packers, 30,000 to 60,000 lbs. each; other applicants, 10,000 lbs. or the amount licensed in the second quarter of 1948, whichever is greater.

In order to give new applicants opportunity to share in this market in the future, consideration is being given to sending a questionnaire to each firm which has indicated interest in the shipment of lards and other fats to Cuba and other Latin American markets. Licensing procedure in succeeding quarters would be guided in part by results of this survey.

AVERAGE NUMBER OF PIGS PER LITTER IS CLIMBING

There has been a sharp upward trend in the number of pigs saved per litter in the past 25 years, according to the U. S. Department of Agriculture. From 1924 to 1948 the average number of pigs saved per sow farrowing in the spring has increased for the country as a whole at the rate of .036 per year, or one pig per litter in 27 years. During that period, the rate of increase in the number of pigs per litter saved in the west north central states has shown a more marked increase, or one per litter in 22 years. Since 1924, the rate of increase in the number of fall pigs saved per litter has been almost as great as the increase for the spring season.

TIN CAN OUTPUT TO RISE

The metal container industry is anticipating a gain this year over 1947 production. During the first quarter of this year tonnage shipments of metal containers rose 22 per cent from the previous year. Most of the gain was attributed to higher sales of pet food cans, beer, oil and coffee containers. Despite tinplate usage restrictions, metal container manufacturers can achieve further production gains this year, through use of substitute materials and thinner tin coatings.

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*From all
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SPICES

A SEASONING
FOR EVERY VARIETY OF
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SPICE IMPORTERS AND GRINDERS

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MUSTARD
CORIANDER
CARDAMON
MARJORAM
SAGE, ETC.

Sterilizable Dehorning Saw

(Continued from page 20.)

all length of the blade is 15 1/4 in. with a 9 in. long cutting edge and the blade operates with reciprocating action. The unit is powered by a 1/4-h.p. motor which is fully insulated and splash proof and the electric current is controlled by a grip-type hold-down switch, assuring safety to operators.

The motor is designed for intermittent use, such as is found in the actual operating cycle, with the cutting of the horn followed by the sterilization of the blade.

Based on observation, the portable saw is capable of dehorning heads at a slaughtering rate of 150 per hour. The operator has perfect vision of the sawing operation. Placing the saw at the base of the horn butt, he activates the saw by gripping the handle and hold-down switch and guides the saw through the horn, using the horn base as his guide. After the dehorning operation he dips the blade into a sterilization tank.

It has been the experience of Swift that the average blade can be used to dehorn about 1,000 head of cattle at which time it should be refitted with a sharpened blade. The length of serviceability of blades between sharpening will obviously depend upon the rate at which the cattle are dehorned. Blades are resharpended with an ordinary file.

The company has found that the training necessary to operate the saw is negligible.

Large and Small Kill

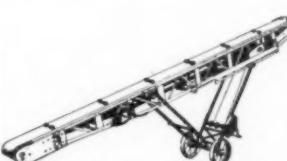
An advantage stated for the portable saw is the flexibility of its incorporation in any beef killing technique. Swift plans to incorporate the saw at a central horn cutting point. The cattle are to be dispatched, bled and hoisted onto a finger type conveyor and moved to a station at which one worker will remove the horns before skinning out the heads, sterilizing the blade after the dehorning operation.

The dehorned cattle will travel to a head skinning out station and thence on to the individual dressing beds. If the number of cattle with horns is light, the saw operator assists in skinning out heads.

While the above is considered the ideal method for handling large kills, the saw is equally well suited to smaller operations. If it is desired, a packer may dehorn heads in a standard head washing cabinet, as the portable saw can be stationed at this point along with its sterilization tank. If the dehorning is to be done on a standard head inspection truck, the heads can be collected on the truck racks and wheeled to the point at which the dehorning operation is to be performed, or the dehorning can be done while the head is suspended on the hooks of a head inspection chain. These procedures will save handling heads twice, thereby permitting a rapid dehorning operation.



Farquhar Conveyor Model 435-FM with hydraulic lift for fast and accurate freight handling.



Farquhar Conveyor Model 431-EW for heavy-duty handling of bags, boxes, cartons.

Get better use of your manpower...faster, more effective handling with

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FARQUHAR FREIGHT CONVEYORS are designed with one purpose in mind—to cut handling costs, no matter what the handling problem may be. Farquhar conveyors are flexible, can be set up quickly, singly or in tandem, to move packaged materials fast, economically, continuously...because they're built to "take it." For horizontal conveying, for loading, unloading, stacking, piling or moving bags, bales, boxes, cartons from floor to floor...see Farquhar first for the right materials handling conveyor for your job. Tell us your handling problem; we'll see that you get the information you need. Write A. B. Farquhar Company, 212 Duke Street, York, Pennsylvania, or 612-A Elm Street, Chicago 10, Illinois.

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It takes more than hum-drum products to build peacetime profits from wartime canning lines. It takes a line of consumer specialties that are tasty as well as nourishing, products that are a treat to just heat and eat, products with just the right combination of flavor and quality.

The services of our food technicians and the facilities of our modern test kitchen are available to any packer or canner interested in the development of canned meat and specialty items with real sales appeal and strong profit possibilities. This service, already being used in confidence by many canners, can help you to steady volume and profits. We invite your inquiries.



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protein flavor builders are business builders

RECENT PATENTS

The information below is furnished by patent law offices of

LANCASTER, ALLWINE & ROMMEL

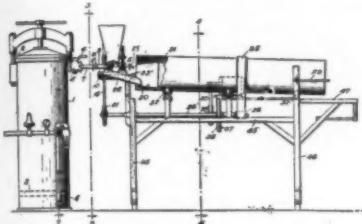
468 Bowen Building
Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,442,633, MEAT BALL FORMING MACHINE, patented June 1, 1948 by John M. Archer and John A. Pepper, Vineland, N. J.

A stream of ground meat under



pressure is introduced to a cylinder and expelled as a horizontally-disposed cylindrical unit after being separated from a piston operating in the cylinder.

No. 2,442,663, MEAT CURING, patented June 1, 1948 by Cleo A. Rinehart, Chicago, Ill., assignor to Industrial Patents Corporation, Chicago, Ill., a corporation of Delaware.

A method is disclosed for preparing a meat-curing reagent and comprises forming a gelatin liquor, adding to the liquor curing salts in proportion such that the gelatin amounts to at least about 10 per cent and not over about 25 per cent based on the dry mixture, and drying the mixture.

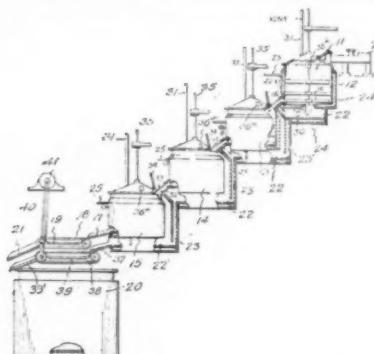
No. 2,443,184, SEPARATION OF HIGHER FATTY ACIDS, patented June 15, 1948 by Edwin W. Colt, Evanston, Ill., assignor to Armour and Company, Chicago, Ill., a corporation of Illinois.

Lard, tallow, brown grease and fleshing grease along with vegetable oils may be treated by the process disclosed herein. There are sixteen claims.

No. 2,443,274, MEANS OF RENDERING ANIMAL FATS, patented June 15, 1948 by Fred Schroeder, Mason City, Iowa.

This apparatus comprises a series of steam jacketed and heated tanks arranged one above the other, a hasher for delivering hashed fat to the first tank of the series, an agitator in each tank, a device for actuating each agita-

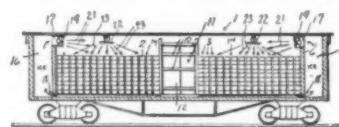
tor, a drain at the bottom of each tank for draining off the rendered fat by gravity, a steam jacketed and heated drain pan below each drain of each



tank, communication conduits connecting the drain pans of the series of tanks, a receiving tank located adjacent the last tank of the series, a strainer interposed between the last tank and the receiving tank for straining the rendered fat as it passes from the last tank, and a device for disposing of the residue of the hashed fats from the last tank.

No. 2,442,932, METHOD OF AND APPARATUS FOR PRECOOLING LOADED CARS, patented June 8, 1948 by Peter Nalbandian, Fresno, Calif., assignor to Improved Carloading Company, Fresno, Calif., a co-partnership composed of Peter Nalbandian and D. D. Byrnes.

This method of precooling packaged perishable goods in a car comprises



arranging the packages in spaced stacks providing vertical passageways between stacks, then moving a stream of cold air laterally over the upper ends of these stacks and intercepting such stream by a downward blast of air from above the stream and passageways for causing cold air from the stream to move downwardly into the passageways.

No. 2,442,475, EGG WASHING MACHINE, patented June 1, 1948 by Oscar W. Swanson, Ottumwa, Iowa.

The machine not only washes the eggs but candles them before the washing operation and subsequently dries them.

No. 2,442,689, MACHINE FOR AS-SORTING EGGS ACCORDING TO WEIGHT, patented June 1, 1948 by Joshua A. Hill, Canoga Park, Calif.

The machine includes a scale for weighing over-weight eggs and a worm for conveying the eggs upon and off the scales.

No. 2,442,925, PROCESS FOR FAT SPLITTING, patented June 8, 1948 by William K. Griesinger, Drexel Hill, Pa., assignor to The Atlantic Refining

Company, Philadelphia, Pa., a corporation of Pennsylvania.

For hydrolyzing fats and fatty oils, the inventor proceeds by heating the fatty material in admixture with water and a hydrolyzing agent comprising sulfonic acids of a polyalkylated benzene fraction boiling within the range of 400 degs. F. to 550 degs. F.

No. 2,440,604, HIGH FAT INGREDIENTS FOR SOUP AND THE LIKE AND METHOD OF PRODUCTION, patented April 27, 1948 by Chastain G. Harrel and Robert O. Brown, Minneapolis, Minn., assignors to Pillsbury Mills, Inc., Minneapolis, Minn., a corporation of Delaware.

More specifically, the method is applicable to the production of soup stocks in packaged form, comprising puffed (exploded) grains heavily loaded with edible fats or oils, mainly disposed below the surface of the exploded grains. There are also product claims.

ARMOUR AD CAMPAIGN AWARD

The business paper advertising campaign on behalf of the Armour chemical division recently received recognition in the sixth annual Associated Business Papers Advertising competition. According to the announcement, the Armour service campaign, supervised by R. E. Whiting, assistant advertising manager, and prepared by Foote, Cone & Belding, is an example of "non-selling" copy. Promoting the newly developed fatty acids and oils business of Armour, the advertisements were designed to place the name of Armour before purchasers without stimulating orders (because of short supply of these materials) or causing ill will.

STORAGE LOINS TESTED

In a Refrigeration Research Foundation sponsored project at Kansas State College the vitamin retention of pork loins under storage conditions of 0, -10, and -20 degs. F. is being investigated. While the test is still in progress, after 12 weeks of storage the loins were checked and no marked differences in the vitamin retention were observed. Prepared as roasts the loins stored at -20 degs. F. were more juicy and tender, but their cooking and thawing losses were greater.

MARHOEFER TIE-IN SALE

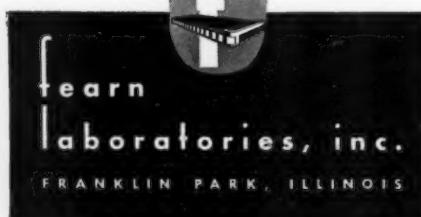
The Marhoefer Division of Kuhner Packing Co., Fort Wayne and Muncie, Ind., is running newspaper ads in plant town papers offering a \$3.95 "Spe-de Wee-ne" cooker, for \$1.89 with a pound of Marhoefer's wieners at regular price. Copy states that the electric cooker which may be set on the dining table, cooks wieners in 1½ minutes. Ad prominently displays the new cooker, and a 1-lb. cellophane wrapped package of Marhoefer wieners.



For packers
with
canning problems
FEARN'S
formula service
fills a vital need

It takes more than hum-drum products to build peacetime profits from wartime canning lines. It takes a line of consumer specialties that are tasty as well as nourishing, products that are a treat to just heat and eat, products with just the right combination of flavor and quality.

The services of our food technicians and the facilities of our modern test kitchen are available to any packer or canner interested in the development of canned meat and specialty items with real sales appeal and strong profit possibilities. This service, already being used in confidence by many canners, can help you to steady volume and profits. We invite your inquiries.



fearn's
protein flavor builders are business builders

RECENT PATENTS

The information below is furnished by patent law offices of

LANCASTER, ALLWINE & ROMMEL

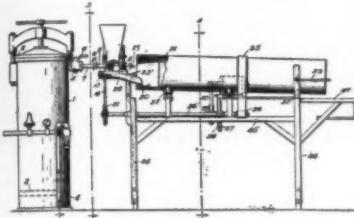
468 Bowen Building
Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,442,633, MEAT BALL FORMING MACHINE, patented June 1, 1948 by John M. Archer and John A. Pepper, Vineland, N. J.

A stream of ground meat under



pressure is introduced to a cylinder and expelled as a horizontally-disposed cylindrical unit after being separated from a piston operating in the cylinder.

No. 2,442,663, MEAT CURING, patented June 1, 1948 by Cleo A. Rinehart, Chicago, Ill., assignor to Industrial Patents Corporation, Chicago, Ill., a corporation of Delaware.

A method is disclosed for preparing a meat-curing reagent and comprises forming a gelatin liquor, adding to the liquor curing salts in proportion such that the gelatin amounts to at least about 10 per cent and not over about 25 per cent based on the dry mixture, and drying the mixture.

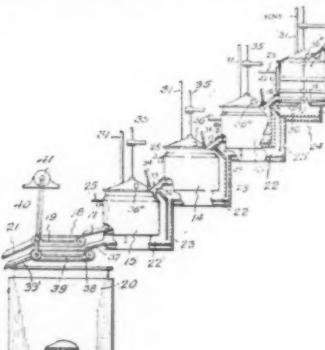
No. 2,443,184, SEPARATION OF HIGHER FATTY ACIDS, patented June 15, 1948 by Edwin W. Colt, Evanston, Ill., assignor to Armour and Company, Chicago, Ill., a corporation of Illinois.

Lard, tallow, brown grease and fleshing grease along with vegetable oils may be treated by the process disclosed herein. There are sixteen claims.

No. 2,443,274, MEANS OF RENDERING ANIMAL FATS, patented June 15, 1948 by Fred Schroeder, Mason City, Iowa.

This apparatus comprises a series of steam jacketed and heated tanks arranged one above the other, a hasher for delivering hashed fat to the first tank of the series, an agitator in each tank, a device for actuating each agita-

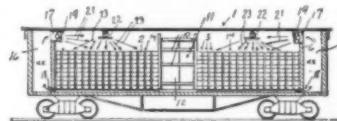
tor, a drain at the bottom of each tank for draining off the rendered fat by gravity, a steam jacketed and heated drain pan below each drain of each



tank, communication conduits connecting the drain pans of the series of tanks, a receiving tank located adjacent the last tank of the series, a strainer interposed between the last tank and the receiving tank for straining the rendered fat as it passes from the last tank, and a device for disposing of the residue of the hashed fats from the last tank.

No. 2,442,932, METHOD OF AND APPARATUS FOR PRECOOLING LOADED CARS, patented June 8, 1948 by Peter Nalbandian, Fresno, Calif., assignor to Improved Carloading Company, Fresno, Calif., a co-partnership composed of Peter Nalbandian and D. D. Byrnes.

This method of precooling packaged perishable goods in a car comprises



arranging the packages in spaced stacks providing vertical passageways between stacks, then moving a stream of cold air laterally over the upper ends of these stacks and intercepting such stream by a downward blast of air from above the stream and passageways for causing cold air from the stream to move downwardly into the passageways.

No. 2,442,475, EGG WASHING MACHINE, patented June 1, 1948 by Oscar W. Swanson, Ottumwa, Iowa.

The machine not only washes the eggs but candles them before the washing operation and subsequently dries them.

No. 2,442,689, MACHINE FOR AS-SORTING EGGS ACCORDING TO WEIGHT, patented June 1, 1948 by Joshua A. Hill, Canoga Park, Calif.

The machine includes a scale for weighing over-weight eggs and a worm for conveying the eggs upon and off the scales.

No. 2,442,925, PROCESS FOR FAT SPLITTING, patented June 8, 1948 by William K. Griesinger, Drexel Hill, Pa., assignor to The Atlantic Refining

Company, Philadelphia, Pa., a corporation of Pennsylvania.

For hydrolyzing fats and fatty oils, the inventor proceeds by heating the fatty material in admixture with water and a hydrolyzing agent comprising sulfonic acids of a polyalkylated benzene fraction boiling within the range of 400 degs. F. to 550 degs. F.

No. 2,440,604, HIGH FAT INGREDIENTS FOR SOUP AND THE LIKE AND METHOD OF PRODUCTION, patented April 27, 1948 by Chastain G. Harrel and Robert O. Brown, Minneapolis, Minn., assignors to Pillsbury Mills, Inc., Minneapolis, Minn., a corporation of Delaware.

More specifically, the method is applicable to the production of soup stocks in packaged form, comprising puffed (exploded) grains heavily loaded with edible fats or oils, mainly disposed below the surface of the exploded grains. There are also product claims.

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UPWA Annual Meeting

(Continued from page 10.)

unions and seven for district and sub-district councils. It was explained that the growth can be partially accounted for by the affiliation of the sugar locals and the organization of unorganized groups but that the "main growth has come about through consolidation of existing local unions." It was also noted that one local, a creamery in Minnesota, was lost to the AFL and that four were lost through closure of plants.

Commenting that "under the license to fight the unions given them by the Taft-Hartley law, we find employers refining their anti-union techniques to the

point where conventional organization methods are outmoded and ineffective," the report asserted: "Our principal task in the immediate period must be the defense of our union from attacks coming from AFL and company sources, together with the thorough consolidation of those local unions where the stresses and strains of the recent strike have left their marks."

The statement continued: "There is abundant evidence that in many respects our organization is fundamentally stronger than ever before. Scores of new leaders have come forward during the struggle to join our veteran leaders who have carried the load almost single-handed, in many cases, throughout the years. Thousands of our members have a new and deeper understanding of the significance of the labor movement and are far more union-conscious."

The UPWA has 272 local unions in the United States and 62 in Canada, with a claimed membership of approximately 200,000, of which 80,000 are in plants of the four large companies.

The wage rate department, under the direction of Henry Schoenstein, reported that during the past year it has concentrated on the elimination of female inequalities in plants of the four large packers, as well as in the larger and some of the smaller independents, in accordance with provisions incorporated into the various contracts. In addition, it has been preparing a printed manual of all job rates in the industry by plants, areas and companies. This will involve job descriptions for each job classification as well as the question of job loads. It was pointed out that this is a complicated problem due to the fact that every locality and every company has a different setup of departments and different names for the job classification, different job combinations, different equipment, etc.

ASRE 44TH ANNUAL MEETING

The annual convention of the American Society of Refrigerating Engineers will be held, December 5 to 8, 1948, at the Hotel Statler, Washington, D. C., it has been announced by C. F. Holske, president.

DEFER ENFORCEMENT OF OVERTIME WAGE RULING

Enforcement of a new interpretation (see THE NATIONAL PROVISIONER of June 19, page 32) under the Fair Labor Standards Act regarding certain types of premium payment, necessitated by the recent Supreme Court decision in the longshore cases, will not go into effect until September 15. Previously enforcement had been scheduled to begin July 1.

This was announced this week by Wm. R. McComb, Administrator of the Wage and Hour and Public Contracts Division, U. S. Department of Labor. In ordering the postponement, Mr. McComb said that information from both labor and management sources indicated that more time is required to make appropriate adjustments, or where necessary, to make revisions in collective bargaining agreements, due to varying requirements of union agreements as to reopening of contracts.

At the same time the Administrator said that he expected soon to issue a statement outlining the principles he would follow in enforcement of the position previously outlined.

The Administrator explained that the major problem for management and labor growing out of the decision is that of bringing union agreements and employer practices into accord with the court's findings.

THIRD PACKAGING EXPOSITION

The third annual Industrial Packaging and Materials Handling Exposition, produced by the Industrial Packaging Engineers Association, will be held October 5, 6 and 7 at Hotel Sherman, Chicago. More than 50 firms have already reserved exhibit space. A packaging and materials handling short course program, presented by the University of Illinois and the Industrial Packaging Engineers Association of America, will open a day ahead of the exposition proper. A protective packaging competition, which last year drew 60 entries, will again be featured at the exposition.



NET PRICES

E 250 Lb.	34 F.P.M.	\$119.00
A 500 Lb.	17 F.P.M.	159.00
G 500 Lb.	34 F.P.M.	189.00
B 1000 Lb.	11 F.P.M.	189.00
C 1000 Lb.	17 F.P.M.	199.00
J 1000 Lb.	34 F.P.M.	229.00
D 2000 Lb.	9 F.P.M.	199.00
K 2000 Lb.	17 F.P.M.	229.00
P 4000 Lb.	8 F.P.M.	299.00

Current Available:

Frames E, A, G, B, C, D—110-1-60, 220-1-60, 220-3-60, 440-3-60.—J, K and P 220-3-60 or 440-3-60. Exception Model C and D in the 3 phase, \$10.00 extra.

E. COHN & SONS, INC.

Material Handling Equipment

Box 910 900 L Street S. W.
Cedar Rapids, Iowa

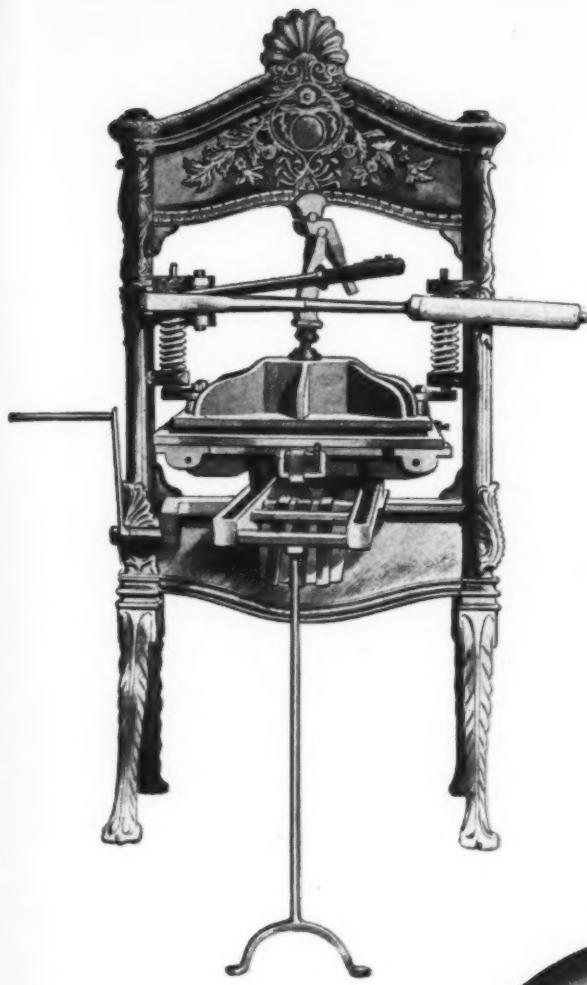
Kurly Kate METAL SPONGES

Designed especially for cleaning all types of meat processing equipment. Will not rust or splinter, cut the hands or injure metal or plated surfaces. Kurly Kate Metal Sponges are fast working, easy to use, and easy to keep clean. Made in STAINLESS STEEL, NICKEL, SILVER and BRONZE.

KURLY KATE CORPORATION
2215 S. MICHIGAN AVE. CHICAGO 16, ILL.

ORDER FROM
YOUR JOBBER
OR
WRITE DIRECT





Screw hand press



Squaring shears

Tinsmith by necessity!

Using a screw hand press . . .

... a pair of squaring shears . . .

... and other simple tools . . .

*... the fishermen and canners of another day
were ready to start canning, if they could
find the proper raw materials.*

Yes, they had to be tinsmiths, too.

This was the situation in the fishing industry. Canco overcame it.

Canco developed machines to make cans

for tuna, salmon, mackerel, sardines, and many other kinds of fish . . .

. . . besides machines to close these cans up to 175 per minute.

Canco sent out expert servicemen to the fisheries themselves, ready to help Canco customers.

Indeed, Canco has played such an important role in the fishing industry as it is known today that we rightly feel ourselves an integral part of it.

The willingness to do new things . . . to pioneer . . . is part of Canco. Fishing is only one frontier of packaging where we have helped our customers.



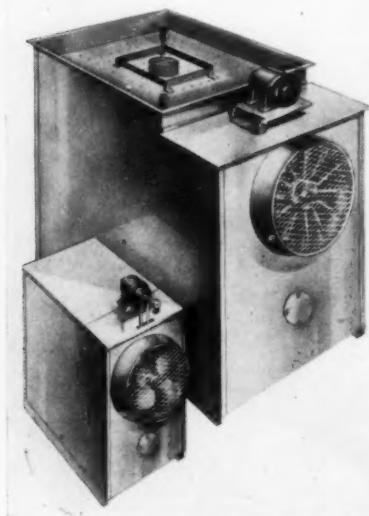
**AMERICAN
CAN COMPANY**

New York • Chicago
San Francisco

NEW EQUIPMENT *and Supplies*

NEW COOLING TOWERS

The Marley Company, Inc., of Kansas City, Kans., is offering a complete line of re-designed Aquatowers to answer the demand for a "packaged product" up to 50 tons of refrigeration. Because



the new cooling tower is so compact it is sent out completely assembled, which is said to do away with expensive and uncertain field erection.

Features include an all steel integral welded casing with nail-less redwood filling; the units are completely assembled ready for operation as soon as piping and electrical connections are made, and two general styles and seven sizes ranging from 3 to 50 tons of refrigeration are available.

The units are engineered for indoor or outdoor service; all components are readily available for servicing and have aluminum fans and all steel basins.

DECALS FOR POULTRY

Decalcomanias specially designed to label poultry with brand names for positive identification and which meet all Pure Food and Drug requirements have been developed by The Meyercord Co., Chicago, enabling producers to "brand" poultry with their individual mark in a manner which withstands chilling, sharp-freezing and defrosting.

Poultry-Cals will adhere to the greasy, wet, porous and flexible skin of a chicken at any temperature, and yet can be easily removed with a dull knife or thumbnail when the fowl is defrosted. Made of edible materials, the colors will not bleed in production or turn brittle at low temperatures.

TRAILER COOLING UNIT

A completely automatic temperature controller for trailers—capable of automatically maintaining any preselected temperature from 0 to 70 degs F. inside the van, regardless of outside tempera-



ture—has been announced by Frostrode Products of Detroit, Mich. The Frostrode Model B comes as a complete package unit, ready to install in any insulated trailer body up to 34 ft. long.

Weighing only 825 lbs., the unit has a capacity of 24,000 Btu per hour—equal to two tons of ice every 24 hours. Automatic defrosting, use of 10-h.p. fully automatic Onan power unit, and a 5-h.p. Several 6-cylinder compressor, push button starting, unusual compactness, and ease of installation are among the features of the new unit.

The entire refrigerator-heater unit is installed with only four bolts. Space occupied inside the van is only 7.2 cu. ft., and location is high at the front of the body where it interferes least with payload.

All instruments and controls are located on a "quick-glance" tilted and hinged panel outside of the van. Included are gauges showing the trailer body temperature, oil pressure, charging rate of storage batteries in the unit, gasoline gauge, and low and high pressure gauges for the Freon refrigerant. On the panel, also, is a "heat or cool" selector switch and the ignition switch. Thermostat control adjustment is immediately in back of the hinged panel.

Basic reference material for meat plant managers, operators and purchasing agents is found in the ANNUAL MEAT PACKERS GUIDE.

New Trade Literature

York Catalog Inserts (NL 480):—Several new inserts for the manufacturer's catalog, dealing with revised prices for certain items, new dimensional and clearance data for cooler and freezer doors and new specification and dimension sheets listing material currently used for cast fittings, have been released by the manufacturer.—York Corporation.

Electric Trucks (NL 481):—A three-color, 30-page bulletin which describes and illustrates in detail the operating mechanisms of each of a complete line of electric trucks has been published. Recommended uses, capacities, characteristics, etc., are given for each of the seven models in the firm's line.—The Yale & Towne Manufacturing Co.

Fork Trucks and Tractors (NL 482):—Complete operation data, plus descriptions and illustrative photographs, on a full line of gas and electric fork trucks and towing tractors, are contained in a newly released 40 page brochure in color. "Dimensions and specifications, plus construction and engineering details, are included.—Clark Equipment Co.

Load Palletizers (NL 483):—A color folder gives design, engineering and construction features on a new "aisle saver" load palletizing unit. Dimensional drawings and photographs of the units in action are also contained.—Crescent Truck Co.

Gravity and Power Conveyors (NL 484):—A new color bulletin on standardized gravity and power conveyor units contains descriptions of special features, applications, engineering data and includes photographs of typical installations in various industries.—Standard Conveyor Co.

Steam Jet Ejectors (NL 490):—A new catalog on steam jet ejectors contains 30 sectional drawings, flow diagrams, engineering data, installation guides, formulae, curves and tables. It covers the theory and operating characteristics of steam jet ejectors for all classes of vacuum service. Non-condensing and condensing types, with barometric in-ter-and-after condensers for vacuum requirements in chemical and food plants are fully covered.—C. H. Wheeler Manufacturing Co.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (7-3-48).

Name

City

Street

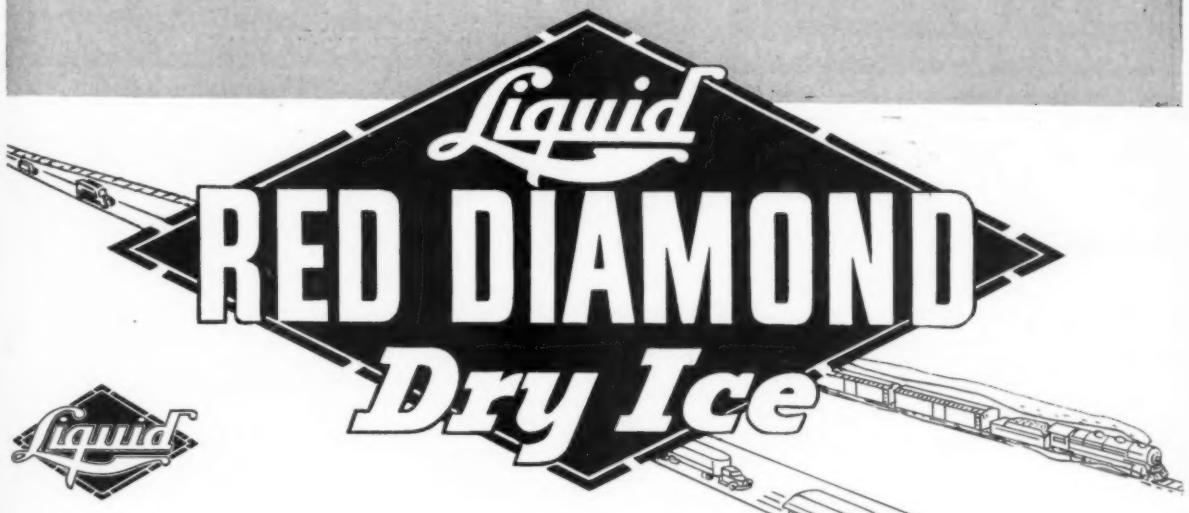
The National Provisioner—July 3, 1948

NO TIME LOST-

For Re-Icing In Transit

When Perishable Foods

Are Refrigerated With . . .



RED DIAMOND DRY ICE eliminates the need for time-wasting re-icing in transit—whether shipment goes by railroad car, truck or other carrier. Alone, or in combination with water ice, it provides full protection on longer shipments—at lower cost. Precious foods need this extra protection.

Ask for full information on possible applications of Red Diamond Dry Ice to your specific shipping needs.

A National Network of Service
28 Producing Plants
Over 50 Distributing Warehouse Points

THE LIQUID CARBONIC CORPORATION

3110 South Kedzie Avenue, Chicago 23, Illinois

Producing Plants and Warehouses in Principal Cities of the United States and Canada

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BIG PROFITS

from low-profit meat cuts...

with the new LELAND!

Here is a machine as new as tomorrow... the new LELAND STEAK MACHINE is an engineering triumph enabling you to turn out thick, juicy, tender steaks from end-cuts and odd pieces! The new LELAND is completely sanitary, easy to clean, simple and safe to operate. The new LELAND actually makes it possible to supply your customers with a superior product at lower cost to them and greater profit to you! Put one of these amazing machines to work for you... cash-in on the demands of your trade for always popular, tenderized steaks!

LELAND Stainless Steel ROLLERS excel all others

In every part of the machine, LELAND offers the ultimate in simplicity of operation, safety, efficiency and economy. The rugged, sanitary, stainless steel knives and strippers are built to last a lifetime without bending or breaking. No resharpening required!

Write today for illustrated brochure detailing new LELAND features.

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5945 MARTIN AVENUE DETROIT 10, MICH.

H. H. EDWARDS, INC.
ENGINEERS & CONTRACTORS

MEAT TRACK SYSTEMS

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TROLLEYS • SCALES • RACKS
MEAT PACKING EQUIPMENT
MATERIAL HANDLING EQUIPMENT
CRANES • HOISTS • MONORAIL

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HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS



- WILLIAM G. JOYCE, Boston, Mass.
- F. C. ROGERS CO., Philadelphia, Pa.
- A. L. THOMAS, Washington, D. C.

BEEF • VEAL • PORK • LAMB

HUNTERIZED SMOKED AND CANNED HAM

Preferred PACKAGING SERVICE

GREASE-PROOF PARCHMENT
BACON PAK • LARD PAK
SYLVANIA CELLOPHANE • GLASSINE

Daniels MANUFACTURING COMPANY
RHINELANDER, WISCONSIN
CREATORS • DESIGNERS • MULTI-COLOR PRINTERS

Superior Packing Co.

Price Quality Service

Chicago



St. Paul

**DRESSED BEEF
BONELESS BEEF and VEAL**

Carlots

Barrel Lots

New AMIF Antioxidant

(Continued from page 21.)

It may be noted that AMI 72 is very effective in increasing the keeping time (AOM) of all samples of lard.

Lauryl thiadipropionate and thiadipropionic acid are very effective in increasing the keeping time (AOM) of lard when used in relatively large amounts. They are not very effective in increasing the keeping time of foods made from lard unless used in amounts of one-tenth of 1 per cent, or larger. When used in these amounts, the lard when heated turns dark, and objectionable flavors may develop in the lard.

In testing potato chips, five 100-gram lots of potato slices are fried in 1300 grams of lard at 375 degs. F. The keeping time of a composite of the fourth and fifth batches of potato chips is determined. AMI 72 is very effective in increasing the keeping time of potato chips. The time before rancidity developed at 145 degs. F. ranged from 16 to 100 times that for potato chips made with lard containing no antioxidants.

The effect of AMI 72 in increasing the keeping time in pastry was also

lard treated with butylated hydroxy anisole.

The shelf life of the lard at room temperature in the dark exposed to air in a glass container was increased from four months to from 26 to 31 months by means of using the new antioxidant.

Butylated hydroxy anisole, the principal ingredient of AMI 72, is miscible with lard in all proportions. Although hydroquinone and citric acid are much

less soluble in fat, when used with butylated hydroxy anisole in the small amounts necessary, the mixture is readily soluble in lard or lard flakes. One pound of lard flakes containing 30 per cent of the antioxidant, when added to 2,000 lbs. of lard, will give a concentration of 0.015 per cent of AMI 72 in the lard. The antioxidant in lard flakes dissolves readily in lard heated to 150 degs. F. This is a convenient way to measure and add the antioxidant to lard.

MEAT AND LIVESTOCK PRICES MAY CLIMB HIGHER DURING SUMMER AND EARLY FALL, BAE PREDICTS

Meat and meat-animal prices, now generally at record high levels, may increase further this summer and early fall as meat production decreases seasonally, the Bureau of Agricultural Economics said this week in an analysis of the situation. Demand for meat continues unusually strong. Disposable personal incomes in the first quarter of 1948 were estimated at \$186,000,000,000 (annual rate) compared with \$184,000,000,000 in the last quarter of 1947. Second quarter incomes are expected to be somewhat higher.

If consumer incomes remain high, prices of meat, particularly pork, will probably increase further as supplies decline seasonally. A less than seasonal decline in prices is likely in the fall and early winter, since production is expected to increase less than seasonally. Any gain in consumer incomes during the seasonal decline in supplies this summer would accentuate the rise in prices.

Hog prices have been low relative to cattle prices because cattle slaughter has been near the lowest levels of the year and hog kill has been near its spring peak. Prices of hogs are likely to advance relative to cattle in the next few months as cattle slaughter rises and hog slaughter declines seasonally.

Total meat output in April-June is estimated at around 10 per cent less than a year earlier and production is expected to continue at about this rate below last year during the summer reduction in supplies and the fall and early winter increase. Slaughter of each class of meat animals will be smaller in the second half of 1948 than a year earlier.

Late farrowings will be one factor tending toward late marketings of 1948 spring pigs. An additional and more important factor will be the current shortage of corn and the prospects that 1948 feed grain crops will be considerably larger than those of a year earlier. Farmers have been marketing their hogs earlier than usual, but with larger feed grain crops in prospect and more favorable hog-feed grain price relationships, they will tend to delay marketings beginning in the late summer or early fall. This will probably result in a greater than seasonal drop in hog marketings this summer, relatively small marketings of hogs in October-December, and relatively large marketings in January-March 1949.

The fewer hogs on farms June 1 from the 1947 fall pig crop indicate that hog slaughter in June-September this year will be moderately less than a year earlier, even though the 1947 fall pig crop was 3 per cent greater than a year earlier. Hogs from the fall pig crop were marketed earlier than usual this year, and the number of hogs over six months of age June 1 was 2 per cent less than on June 1, 1947.

The 1948 spring pig crop and the prospective fall pig crop indicate that the total number of pigs saved this year will be the smallest since 1940. Hog slaughter is not expected to increase as much as usual from summer to winter, and slaughter in the year beginning October, 1948, will be moderately smaller.

The reported reduction in the spring pig crop from a year earlier of 3 per cent indicates a somewhat similar reduction in total hog slaughter during the period October 1948-March 1949. But the prospective 1948 fall pig crop nearly equal to that of last fall indicates that slaughter of hogs in the spring and summer of 1949 will be about the same as in 1948.

With average or better feed grain crops this year, farmers will probably continue to feed hogs to heavy slaughter weights, possibly to heavier weights in 1948-49 than during the current season. If weights are heavier, pork production will not drop the 2 per cent indicated by smaller numbers for the hog marketing year beginning this October. Average weight of hogs slaughtered under federal inspection in April was 245 lbs., 9 lbs. less than a year earlier. Average slaughter weights continued slightly under a year earlier in May. Hog weights, nevertheless, have been well above prewar this year, even though the hog-corn price ratio has been below average. The ratio continued much below average in June but was higher than on May 15. Hog prices advanced sharply in late May but corn prices did not advance.

Cattle slaughter this summer probably will be reduced relatively more than during the first three months of the year because the number of cattle now on grain feed is materially smaller than a year earlier. The number of cattle on feed in the Corn Belt April 1 was estimated to be 25 per cent smaller than a year earlier. January-May shipments of stocker and feeder cattle and

TABLE 2: AOM AND SHELF LIFE OF LARD

Sample	Antioxidant	Hours	Months
12	None	5	4
13	Butylated hydroxyanisole 0.005%	21	26
14	Butylated hydroxyanisole 0.005%	41	26
15	Phosphoric acid 0.01%	26	26
16	Butylated hydroxyanisole 0.01%	58	31
	Phosphoric acid 0.01%		

very marked. The time before rancidity developed at 145 degs. F. ranged from 13 to 50 times that for pastry made with lard containing no antioxidants.

AMI 72 was also reported to be more effective in protecting crackers against rancidity than any of the other antioxidants. The time before rancidity developed at 145 degs. F. for crackers made from lard with AMI 72 ranged from about three to five times that for crackers made with lard containing no antioxidants. None of the other antioxidants tested showed any significant consistent increase in protection of crackers against rancidity.

Most of the shelf life tests on the effect of AMI 72 on the keeping time of lard are not yet completed due to the high keeping times.

Shelf life tests are made by placing 20 grams of melted lard in clean 4-oz. glass sample jars and covering the jars with loosely fitted screw top lids so that there is access of air. The jars are placed at room temperature in the dark and examined organoleptically at monthly intervals for rancidity. When rancidity is detected, the end point is checked chemically by determining the peroxide value. Table 2 shows a comparison of AOM and shelf life values of

BEFORE YOU BUY—SEE Buildice DRY TYPE AIR UNITS!

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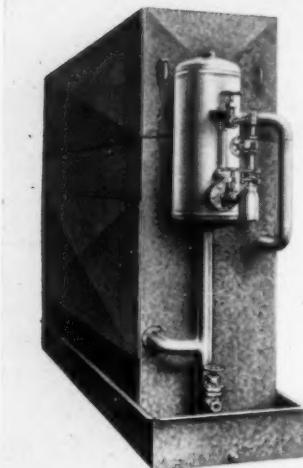
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See Our Weekly Column on Classified Page 60



calves to eight Corn Belt states totaled 36 per cent less than a year earlier and was the smallest number for those months since 1944. Compared with a year earlier the greatest reduction in the number of cattle and calves moving to feed lots this year has been in calves and light-weight feeder cattle.

The number of fed cattle for market in the remainder of this year is likely to continue relatively small. Cattle feeding may increase, especially if the crop of corn and other feed grains is large. May shipments of feeder cattle to eight Corn Belt states were much larger than those in April and the largest for the month since 1941.

Lamb slaughter is expected to continue less than a year earlier since marketings are now coming largely from the 1948 crop which is smaller than a year earlier. The early spring lamb crop was estimated to be 10 per cent less than a year earlier.

CHICAGO PROVISION STOCKS

Chicago lard stocks continued to grow during the last two weeks of June and were about 13,400,000 lbs. larger than the mid-month figure of 82,159,522 lbs. Total lard stocks on June 30 were 95,592,552 lbs. as compared with 74,724,090 lbs. a month earlier and 68,759,982 lbs. at the end of June in 1947. Meat inventories at Chicago also showed a gain over the previous month and the same month last year.

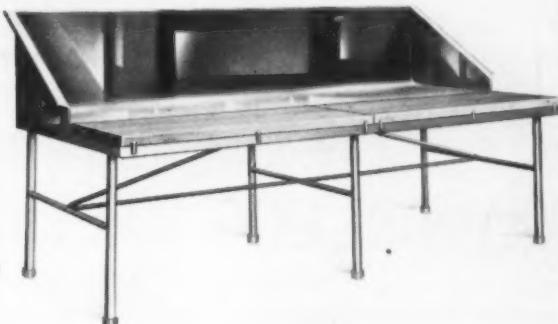
	June 30, '48, lbs.	May 31, '48, lbs.	June 30, '47, lbs.
All barreled pork (lbs.)	777	275	1,756
P. S. lard (a)	79,187,747	61,873,880	53,003,769
P. S. lard (b)	224,000	228,000	...
Dry rendered lard (a)	2,160,186	735,679	...
Other lard	14,020,610	11,886,531	15,156,213
TOTAL LARD	95,592,552	74,724,090	68,759,982
D. S. Cl. bellies (contract)	855,000	507,000	103,000
D. S. Cl. bellies (other)	11,478,960	10,162,162	6,410,323
TOTAL D. S.			
Cl. bellies	12,333,960	10,729,162	6,513,323
D. S. rib bellies	2,677,224	2,290,143	3,345,354
D. S. fat backs
S. P. regular ham	728,759	509,808	609,686
S. P. skinned ham	14,008,803	16,241,698	6,896,263
S. P. bellies	23,189,536	21,371,621	9,406,296
S. P. picnics, S. P.
Boston shadys	5,511,855	8,901,756	2,665,851
Other cut meats	14,290,612	13,910,332	5,187,375
TOTAL ALL	72,740,749	71,014,520	34,687,148
(a) Made since October 1, 1947. (b) Made previous to October 1, 1947.			

The above figures cover all meats in storage in Chicago, including holdings owned by the government.

FLASHES ON SUPPLIERS

TRANSPARENT PACKAGE COMPANY: This Chicago manufacturer of casings for sausage and processed meats has announced that Clifton B. Smith, vice president, has been elected a member of the company's board of directors. The board has also appointed Reece R. Stigler, sales manager, a vice president. Both Mr. Smith and Mr. Stigler have had broad experience in serving the meat industry and are widely known throughout the field.

Immediate Delivery on STAINLESS STEEL TOP TABLES



Sausage Stuffing Table

Has all the latest features. Extra sturdy construction of the galvanized understructure gives, shimmy-free, no-sag support to the Stainless Steel Top which can be furnished either bolted or in welded construction. Table is equipped with adjustable legs, top is pitched to longitudinal center. Can be furnished without drain or with drain at either end. Easy to clean.



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MARKET SUMMARY

Cattle—Beef—Veal

CATTLE

Chicago cattle market: Steers, steady to \$1.00 lower, mostly 50c to \$1.00 lower; heifers, steady to \$1.00 lower; cows, 50c to \$1.00 lower; cutters and canners, strong; bulls, 25c to 50c higher; calves, steady.

	Thurs.	Last wk.
Chicago steer top...	\$38.50	\$38.50
4 days cattle avg...	35.25	35.75
Chi. heifer top.....	37.00	33.50
Chi. bol. bull top....	25.25	25.00
Chi. cow top.....	27.00	28.00
Chi. cut cow top....	18.25	18.00
Chi. can cow top....	16.75	16.50
4 days can.—		
cut aver.	16.50	17.00
Kan. City, top.....	34.00	37.50
Omaha, top.....	37.00	38.00
St. Louis, top.....	37.25	34.00
St. Paul, top.....	37.75	38.00
Receipts 20 markets		
4 days	166,000	190,000
Slaughter—		
Fed. Insp.*	237,000	282,000

BEEF

Carcass, good, all wts.: Mixed.

Chicago	53 1/2 @ 54	53 @ 53 1/2
New York	53 @ 55	53 1/2 @ 56
Chi. cut., Nor. .32 1/2 @ 33		31 1/2
Chi. bol. bulls. .36 1/2 @ 37 1/2	36	@ 36 1/2
Chi. can., Nor. .32 1/2 @ 33		31 1/2

CALVES

Chicago, top	\$28.00	\$28.00
Kan. City, top.....	29.00	30.00
Omaha, top	29.00	29.00
St. Louis, top.....	27.00	27.00
St. Paul, top.....	32.00	32.00
Slaughter—		
Fed. Insp.*	143,000	160,000

Dressed veal: Lower.

Good, Chicago	39 @ 41	40 @ 44
Good, New York....	36 @ 40	39 @ 43

*Week ended June 26, 1948.

Hogs—Pork—Lamb

HOGS

Chicago hog market this week: Top 65c higher and average 15c lower; other markets steady to \$1.00 higher.

	Thurs.	Last wk.
Chicago top	\$29.00	\$28.35
4 day avg.....	25.10	25.25
Kan. City, top.....	28.25	28.00
Omaha, top	29.00	28.25
St. Louis, top	28.75	28.50
St. Paul, top.....	28.25	28.25
Corn Belt, top.....	28.25	27.75
Indianapolis, top	29.50	28.50
Cincinnati, top	29.00	28.50
Baltimore, top	29.50	28.75
Receipts 20 markets		
4 days	300,000	298,000
Slaughter—		
Fed. Insp.*	818,000	996,000
Cut-out	180-	220-
results	220 lb.	240 lb.
This week....	—\$1.14	—\$1.93
Last week....	—1.56	—2.16
	—	—4.04

PORK

Chicago: Higher.

Reg. hams,		
all wts.....	55	54 1/2
Loins 12/16..50	@ 51	49 @ 50
Bellies, 8/12..45	@ 45 1/2	43 1/2 @ 44
Picnics,		
all wts. ...	30 1/2 @ 40 1/2	30 1/2 @ 40
Reg. trim. ...	24 1/2 @ 25	23 1/2 @ 24
New York:		
Loins, 8/12 ..55	@ 56	52 @ 55
Butts, all wt.43	@ 45	42 @ 45

LAMBS

Chicago, top	\$31.50	\$30.00
Kan. City, top.....	29.00	30.50
Omaha, top	31.25	30.75
St. Louis, top.....	32.00	31.00
St. Paul, top.....	31.50	27.25
Receipts 20 markets		
4 days	137,000	169,000
Slaughter—		
Fed. Insp.*	286,000	309,000

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Hides—Fats—By-Products

HIDES

Chicago packer hides: Native steers sold in good way at steady prices. Branded cows, off 1/2c; light cows made two successive 1/2c declines and market tone easy at weekend. Packer northern light calf sold 5c higher.

	Thurs.	Last wk.
Hvy. native cows	29 1/2 @ 30 1/2	29 1/2 @ 30 1/2
Nor. calf (heavy)	57 1/2	57 1/2
Nor. calf (light)	57 1/2	52 1/2
Nor. native kip skin	42 1/2	42 1/2
Outside small pkrs. native, all weight strds. & cows.24	@ 27	25 @ 28

TALLOW, GREASES, ETC.

Chicago: Market showed easy tone throughout week with very limited buying at Chicago.

Fancy tallow	16	16 1/2
Choice white grease..	16	16 1/2

Chicago By-Products: Mixed.

Dry rend.		
tankage	*1.70	*1.65 @ 1.70
10-11%		
tankage	*7.25 @ 7.50	*7.00 @ 7.50
Blood	†7.25	†7.00 @ 7.25
Digester tankage		
60%	100.00	100.00
Cottonseed oil,		
Val. S. E.	32 @ 32 1/2 n	32b—33a

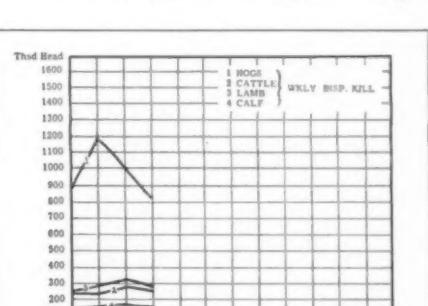
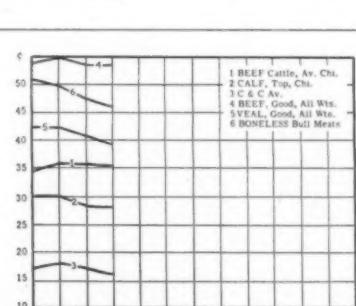
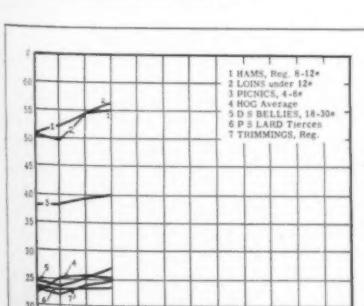
*F.O.B. shipping point. †Del'd basis.

LARD

Lard—Cash	22.92 1/2 n	23.37 1/2 n
Loose	20.62 1/2 ax	20.75 ax
Leaf	19.62 1/2 n	19.75 n
N—nominal. Ax—asked.		

Dressed lamb prices: Lower.

Chicago, choice	59 @ 62	61 @ 63
New York, choice....	55 @ 60	58 @ 63



Meat Production in Inspected Plants

Down Sharply for Week Ended June 26

MEAT production under federal inspection for the week ended June 26 totaled 268,000,000 lbs., the U. S. Department of Agriculture reported. This was 18 per cent below the 326,000,000 lbs. a week earlier, and 8 per cent under the 290,000,000 lbs. produced in the same week last year.

Cattle slaughter at 237,000 head was

Hog slaughter totaled 818,000 head, which was 18 per cent below 996,000 a week earlier and 5 per cent below 858,000 for the same week in 1947. Production of pork was 121,000,000 lbs., compared with 152,000,000 in the preceding week and 133,000,000 last year. Lard production totaled 35,100,000 lbs., compared with 41,100,000 last

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended June 26, 1948—with comparisons

Week Ended	Beef		Veal		Pork		Lamb and mutton		Total meat	
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.
	1,000	mill. lb.	1,000	mill. lb.	1,000	mill. lb.	1,000	mill. lb.	1,000	mill. lb.
June 26, 1948	237	118.0	143	16.7	818	121.1	286	11.7	267.5	
June 19, 1948	282	143.8	160	17.6	906	152.4	309	12.7	326.5	
June 28, 1947	260	127.7	151	17.5	858	132.9	299	12.1	290.2	

AVERAGE WEIGHT (LBS.)											LARD PROD.	
Week Ended	Cattle	Calves	Hogs	Sheep & lambs	Per 100	Total	Live	Dressed	Live	Dressed	lbs.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	lbs.	
June 10, 1948	924	498	215	117	275	148	80	41	15.6	35.1		
June 12, 1948	929	510	202	110	275	153	90	41	15.0	41.1		
June 28, 1947	918	491	209	116	279	155	86	40	15.0	35.9		

¹1948 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

16 per cent below the 282,000 the week before and 9 per cent below the 260,000 in the corresponding week last year. Beef production was 118,000,000 lbs. compared with 144,000,000 in the preceding week and 128,000,000 a year ago.

Calf slaughter totaled 143,000 head, compared with 160,000 the week before and 151,000 last year. The output of inspected veal for the three weeks under comparison was 16,700,000, 17,600,000 and 17,500,000 lbs., respectively.

week and 35,900,000 a year earlier.

Sheep and lamb slaughter was 286,000 head, compared with 309,000 in the preceding week and 299,000 last year. Production of inspected lamb and mutton in the three weeks amounted to 11,700,000, 12,700,000 and 12,100,000 lbs., respectively.

The table above shows the numbers of livestock slaughtered, meat and lard production and average weights of slaughter for the comparative periods.

LIGHT AND MEDIUM WEIGHT HOGS CUT OUT BETTER

(Chicago costs and credits, first three days of week.)

Total pork product values increased sufficiently for the light and medium weight butchers to offset the slightly higher live hog costs and bring about some improvement in their minus cutting margins. The heavies, however, were in a poorer position than last week.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the early part of the week.

—180-220 lbs.—

Pet.	Price	per	cwt.	Value	Pet.	Price	per	cwt.	Value	Pet.	Price	per	cwt.	Value
wt.	lb.	alive	yield		wt.	lb.	alive	yield		wt.	lb.	alive	yield	
Skinned hams	12.6	57.3	\$ 7.22	\$10.37	12.6	57.3	\$ 7.22	\$10.14	12.9	53.4	\$ 6.89	9.67		
Picnies	5.6	40.2	3.26	5.5	39.2	2.25	3.26	3.02	5.3	36.4	1.93	2.60		
Boston butts	4.2	44.3	1.87	2.70	4.1	43.3	1.78	2.51	4.1	41.5	1.70	2.36		
Loins (blade in)	10.1	55.3	5.59	8.07	9.8	50.0	4.90	6.95	9.6	41.2	3.96	5.52		
Bellies, S. P.	11.0	45.2	4.98	7.19	9.5	43.8	4.16	5.91	9.9	38.1	1.49	2.10		
Bellies, D. S.	2.1	27.0	.58	.81	8.6	27.0	2.32	3.24			
Fat backs	3.2	15.5	.50	.70	4.6	16.0	.74	1.02			
Plates & jowls	2.9	20.5	.59	.86	3.0	20.5	.62	.86	3.4	20.5	.70	.98		
Raw leaf	2.3	19.3	.44	.62	2.2	19.3	.42	.60	2.2	19.3	.42	.60		
P. S. lard	13.9	20.7	2.89	4.12	12.3	20.7	2.55	3.58	10.4	20.7	2.15	3.00		
Spareribs	1.6	39.5	.63	.91	1.6	33.5	.54	.77	1.6	26.5	.42	.58		
Regular trim.	3.3	24.5	.82	1.15	3.1	24.5	.76	1.03	2.9	24.5	.71	1.00		
Feet, tails, etc.	2.0	13.5	.27	.39	2.0	13.5	.27	.38	2.0	13.5	.27	.38		
Offal & trim.95	1.3795	1.3495	1.33		
Total yield & value	69.5	\$28.50	\$41.01	71.0	...	\$27.41	\$38.60	71.5	...	\$24.65	\$34.47			

Per	Per	Per	Per	Per	Per	Per	Per	Per	Per	Per	Per	Per	Per	Per
cwt.	cwt.	cwt.	cwt.	cwt.	cwt.	cwt.	cwt.	cwt.	cwt.	cwt.	cwt.	cwt.	cwt.	cwt.
alive	alive	alive	alive	yield	yield	yield	yield	yield	yield	yield	yield	yield	yield	yield
Cost of hogs	\$28.50			\$28.33			\$27.83							
Condemnation loss	.14			.14			.14							
Handling and overhead	1.00			.87			.78							
TOTAL COST PER CWT.	\$29.64			\$42.65			\$49.32							
TOTAL VALUE	28.50			41.01			27.41							
Cutting margin	—	\$ 1.14	—	\$ 1.64	—	\$ 1.93	—	\$ 2.22	—	\$ 4.10	—	\$ 5.74	—	
Margin last week	—	1.56	—	2.24	—	2.16	—	3.04	—	4.04	—	5.65	—	

AMI PROVISION STOCKS

Pork meats in packers' inventories on June 26 totaled 474,000,000 lbs., according to the report on provision stocks by the American Meat Institute. This was an increase of 1 per cent over the 468,000,000 lbs. two weeks earlier and an 84 per cent increase over the 258,300,000 lbs. held on the corresponding date a year ago. However, June 26 stocks were 11 per cent lower than the 1939-41 average of 534,300,000 lbs. Lard and rendered pork fat stocks amounted to 173,900,000 lbs. on June 26. This was larger than 159,900,000 lbs. held two weeks ago and 151,200,000 lbs. on the same date a year earlier.

Provision stocks as of June 26, 1948, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups) the table shows June 26 stocks as percentages of the holdings two weeks earlier and last year.

June 26 stocks as percentages of Inventories on		Com.	
June 12, 1948	June 28, 1948		
		1939-41 av.	
D. S. PRODUCT			
Bellies (Cured)	.109	.229	..
Fat backs (Cured)	.114	.76	..
Other D. S. Meats (Cured)	.05	.108	..
TOT. D. S. CURED ITEMS	.109	.163	..
TOT. FROZ. FOR D. S. CURE	.88	.168	..
S. P. & D. C. PRODUCT			
Hams, Sweet Pickle Cured	.94	.65	.6
Skinned	.101	.149	.73
All S. P. Hams	.101	.144	.56
Hams, Frozen-for-Cure			
Regular	*	.60	..
Skinned	.89	.244	.112
All frozen-for-cure hams	.89	.239	.81
Picnics			
Sweet pickle cured	.92	.127	.60
Frozen-for-cure	.94	.251	.113
Bellies, S. P. and D. C.			
Sweet pickle cured	.111	.103	.101
Frozen-for-cure	.95	.549	.107
Other items			
Sweet pickle cured	.117	.155	.71
Frozen-for-cure	.101	.433	.95
TOT. S. P. & D. C. CURED	.106	.121	.74
TOT. S. P. & D. C. FROZEN	.94	.382	.101
BARRELED PORK	.110	.65	.14
FRESH FROZEN			
Loin, shoulders, butts and			
loin, shoulder	.109	.251	.98
All other	.110	.139	.172
Total	.110	.176	.127
TOT. ALL PORK MEATS	.101	.184	.89
RENDERED PORK FAT	.126	.69	..
LARD	.108	.117	.89

*Small. **Included with lard.

Western Firms Get More Favorable Freight Rate

The Interstate Commerce Commission has modified a recent order granting western meat packers more favorable freight rates from the Rocky Mountain regions to the East. The new order makes further reductions in rates on shipments from Ogden, Utah; Casper, Wyo.; Denver, Colo., and Gering and Scottsbluff, Nebr., to destinations in official territory east of the Illinois-Indiana state line.

It applies to the transportation of fresh meat, in straight or mixed carloads, minimum weight 21,000 lbs., and of packinghouse products, minimum weight 30,000 lbs.

Women "LOVE" ideas like this



This ad featuring ham appears in LIFE magazine, July 5 issue. The same idea, plus features of popular sausage products, also runs in the July issue of McCALL'S.

Whenever Meat's advertising can help housewives with food budget problems to keep meat in more meals, it stands to reason that it makes friends for the meat packing companies that sponsor it.

When the same advertising can make women reach for a slower moving cut like the shank half of ham, it helps the meat packer and the retailer, too.

This July ad in Life magazine shows a woman how to make four fresh-cooked meals from the shank half of a ham. And it shows her how to do her own cutting (all the retailer is asked to do is to cut off the hock).

It's one of a new series of ads in the Meat Educational Program that women cheer for.

Another big service is the Fred Waring Show, on NBC stations each Tuesday and Thursday morning. It gives women throughout the country timely advice about meats to buy.

You, as salesmen, can make good use of advance information on Meat Educational Program features . . . both to help the sale of your own products and to give the retailer ideas he can feature to his customers. Details of the program are sent to participating companies well in advance of the feature date.

AMERICAN MEAT INSTITUTE

Headquarters, Chicago

Members throughout the U. S.



GAIN THE LEAD

**AND HOLD THE LEAD WITH
Pre-Seasoned FLAVOR**

"The Man Who Knows"



"The Man You Know"

Year after year, users of the NEVERFAIL 3-Day Ham Cure report steadily increasing sales. And that proves a point. It proves that the NEVERFAIL Pre-Seasoned flavor attracts new customers . . . and also maintains a loyal following among old customers.

You'll know why when you try NEVERFAIL. You will fully appreciate the genuine, old-fashioned, full-bodied ham flavor which NEVERFAIL creates. And you'll be delighted with its *extra* goodness . . . its special spicy, *Pre-Seasoned* flavor. A special blend of spices *goes in with the cure* . . . permeates every morsel and fibre of the meat . . . *Pre-Seasons as it cures*. NEVERFAIL-cured hams look as good as they taste . . . cherry pink in color, uniformly tender in texture, firm and moist but never soggy.

Investigate further, and you'll discover that it will actually cost you *less* to produce these *better* hams. The shorter time in cure sends your product to market faster and more economically. Using this ready-mixed compound saves mixing your own preparation . . . eliminates one whole operation with its uncertainty and high labor cost. Write today for complete information.

Pre-Season your bacon, sausage meat and meat loaves!

Use NEVERFAIL Pre-Seasoning Cure as a rubbing compound and in your chopper.

H. J. MAYER & SONS CO., Inc.

6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant: 6819 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO



MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

	June 30, 1948
	per lb.
Choice native steers—	56 @ 56½
All weights	56 @ 56½
Good native steers—	53½ @ 53
All weights	53½ @ 53
Commercial native steers—	50 @ 50½
All weights	50 @ 50½
Utility, all wts.	57 @ 56
Hindquarters, choice	62 @ 64
Hindquarters, choice	67 @ 69
Forequarters, choice	67 @ 69
Cow, commercial	58 @ 60
Cow, utility	58 @ 63
Cow, cutter and canner	51 @ 52
Bologna bulls, 500 up	50 @ 51½

BEEF CUTS

Steer loin, choice	90 @ 93
Steer loin, good	85 @ 87
Steer loin, commercial	72 @ 75
Steer round, choice	58 @ 59
Steer round, good	57 @ 58
Steer rib, choice	73 @ 75
Steer rib, good	70 @ 72
Steer rib, commercial	66 @ 60
Steer sirloin, choice	83 @ 90
Steer sirloin, commercial	53 @ 54
Steer brisket, choice	50 @ 51
Steer brisket, good	50 @ 51
Steer chuck, choice	52 @ 53
Steer chuck, good	52 @ 53
Steer back, choice	51 @ 52
Steer back, good	51 @ 52
Neals, good	31 @ 33
Fore shanks	34 @ 35
Hind shanks	62 @ 27
Steer tenderloins	1,706 @ 1,75
Cow tenders, 5 up	82 @ 85
Steer plates	36 @ 38

BEEF PRODUCTS

Brains	62 @ 8½
Hearts	62 @ 35
Tongues, select, 3 lbs. & up, fresh or froz.	67 @ 39
Tongues, house run, fresh or froz.	201½ @ 27½
Tripe, cooked	61 @ 17½
Livers, regular	52 @ 53
Kidneys	62 @ 20½
Cheek meat	62 @ 36
Lips	62 @ 19½
Melts	62 @ 11
Udders	62 @ 6½

CALF—HIDE OFF

Choice, 225 lbs. down	43 @ 45
Good, 225 lbs. down	39 @ 41
Commercial	38 @ 39
Utility	33 @ 35

VEAL—HIDE OFF

Choice carcass	43 @ 45
Good carcass	39 @ 42
Commercial carcass	36 @ 38
Utility	33 @ 35

LAMBS

Choice lambs	60 @ 62
Good lambs	62 @ 57
Commercial lambs	48 @ 50
Utility	47 @ 52

MUTTON

Good	62 @ 22½
Commercial	62 @ 21
Utility	62 @ 18½

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	56 @ 58
14/18 lbs., parchment paper	56 @ 58
Fancy skinned hams, 14/18 lbs., parchment paper	59 @ 60
14/16 lbs., parchment paper	61 @ 61
Fancy trim, brisket off, bacon, 8 lb. down, wrap	58 @ 60
Square cut seedless bacon, 8 lb. down, wrap	55 @ 55

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 10/16... lbs.	58 @ 58½
Reg. pork loins, 12 lb.	57 @ 58
Tenderloins	61 @ 61
Boneless loins	61 @ 62
Piclins, 4/8	40½ @ 41½
Skinned shdbs., bone in	38
Spareribs, under 3 lb.	41 @ 41½
Bacon butts, 3% lb.	46 @ 47
Bacon butts, c.t.	60 @ 61
Neck bones	61 @ 11
Pig's feet, front	8½ @ 9
Kidneys	62 @ 14½
Livers	28 @ 28½
Brains	28 @ 26
Ears	13½ @ 14
Snouts, lean in.	13½ @ 12

FANCY MEATS

Tongues, corned	39 @ 40
Veal breads, under 6 oz.	75 @ 25
6 to 12 oz.	76 @ 78
12 oz. up.	82 @ 85
Beef kidneys	62 @ 22
Calf tongues	62 @ 22
Lamb, fried	75 @ 80
Beef livers, selected	57 @ 68
Over 1/2 lb. under 3/4 lb.	62 @ 10
Over 3/4 lb.	27 @ 30

SAUSAGE MATERIALS

Reg. pork trim (50% fat)	25½ @ 26
Sp. lean pork trim, 85% fat	45 @ 46
Ex. lean pork trim, 95% fat	48 @ 49
Pork cheek meat	62 @ 41
Pork tongue	62 @ 21½
Boneless veal meat	47 @ 41½
Shank meat	62 @ 47
Beef trimmings	36 @ 37
Beef cheek meat	62 @ 36
Dressed canners	31½ @ 32
Dressed cutter cows	31½ @ 32
Dressed bologna bulls	62 @ 37½
Boneless veal trim	46 @ 46½

DRY SAUSAGE

Cervelat, ch. hog bungs	66
Thuringer	53
Farmer	74
Holsteiner	74
B. C. Salami	83
B. C. Salami, new, can	51
Genoa style salami, ch.	96
Pepperoni	78
Mortadella, new condition	55
Italian style hams	85

DOMESTIC SAUSAGE

Pork sausage, hog casings	44
Pork sausage, bulk	41
Frankfurters, sheep casings	53
Frankfurters, hog casings	49
Bologna	42
Bologna, artificial casings	43
Smoked liver, hog bungs	48
New Eng. lunch specialty	65
Minced luncheon spec., ch.	52½
Tongue and blood	39
Blood sausage	31
Soupe	31½
Polish sausage, fresh	47
Polish sausage, smoked	51

SAUSAGE CASINGS

(F. O. B. Chicago)	
(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1% to 1½ in., 180 pack...	35
Domestic rounds, over 1½ in., 140 pack...	40 @ 42
Export rounds, wide, over 1½ in., under 1½ in.	80 @ 85
Export rounds, medium, 1½ in. to 1½ in.	50 @ 55
Export rounds, narrow, 1½ in. under, 1½ in. to 1½ in.	1.00 @ 1.25
No. 1 wensanda, 24 in. up...	12
No. 1 wensanda, 22 in. up...	11
No. 2 wensanda...	7
Middle sewing, 1½ in. 2 in.	95 @ 1.10
Middle, select, wide, 2½ to 2½ in.	1.10 @ 1.20
Middle, select, extra, 2½ to 2½ in.	1.50
Middle, select, extra, 2½ in. & up...	1.95 @ 2.00
Beef bungs, export No. 1...	16
Beef bungs, domestic...	11
Dried or salted bladders, 12-15 in. wide, flat...	15
10-12 in. wide, flat...	10 @ 12
8-10 in. wide, flat...	7
Pork casings:	
Extra narrow, 20 mm. & dn.	3.05 @ 3.25
Narrow, mediums, 29 @ 32 mm.	2.85 @ 3.10
Medium, 32 @ 35 mm.	2.10
Small, medium, 35 @ 38 mm.	1.90
Wide, 38 @ 43 mm.	1.75
Export bungs, 34 in. cut.	39 @ 35
Large prime bungs, 34 in. cut...	31
Medium prime bungs, 34 in. cut...	33
Small prime bungs...	17
Middles, per set...	55

SEEDS AND HERBS

Caraway Seed	22 @ 26
Cominos seed	29 @ 34
Mustard seed, fcy. yel.	22
American	20
Marjoram, Chilean	25 @ 29
Oregano	22 @ 26
Coriander, Morocco, Natural No. 1...	11½ @ 14½
Marjoram, French...	60 @ 65
Sage, Dalmatian No. 1	30 @ 35

SPICES

Basis Chgo., orig. bbls., bags, bales:	
Whole	Ground
Allspice, prime	22 @ 32
Resifted	30 @ 33
Chili powder	36 @ 45
Chili pepper	43 @ 46
Cloves, Zanzibar	19½ @ 23½
Ginger, Jam., unbl.	24 @ 29½
Ginger, African	21 @ 25
Cochin	22 @ 27
Mace, fcy. Bands	
East Indies	1.78
West Indies	1.75
Mustard, flour, fcy.	35
Rock salt	22 @ 24
West India Nutmeg	50 @ 54
Paprika, Spanish	50 @ 54
Pepper, Cayenne	50 @ 54
Red No. 1	41 @ 44
Pepper, Packers	67 @ 72
Pepper, black	61 @ 67
Pepper, white	78 @ 85
Pepper, Black	61 @ 67
Malabar	61 @ 67
Black, Lampung	61 @ 67

PACIFIC COAST WHOLESALE MEAT PRICES

Los Angeles	San Francisco	No. Portland
June 28	June 29	June 29
FRESH BEEF: (Carcass)		
STEER:		
Good		
400-500 lbs.	53.00 @ 50.00	54.00 @ 55.00
500-600 lbs.	53.00 @ 54.00	54.00 @ 55.00
Commercial:		
400-600 lbs.	50.00 @ 51.00	52.00 @ 53.00
Utility:		
400-600 lbs.	48.00 @ 49.00	46.00 @ 49.00
COW:		
Commercial, all wts.	42.00 @ 44.00	42.00 @ 46.00
Cutter, all wts.	38.00 @ 39.00	40.00 @ 42.00
FRESH LAMB & MUTTON: (Carcass)		
SPRING LAMB:		
Choice:		
40-50 lbs.	55.00 @ 57.00	54.00 @ 55.00
50-60 lbs.	55.00 @ 56.00	54.00 @ 55.00
Good:		
40-50 lbs.	55.00 @ 56.00	54.00 @ 55.00
50-60 lbs.	53.00 @ 55.00	54.00 @ 55.00
Commercial, all wts.	51.00 @ 53.00	50.00 @ 53.00
Utility, all wts.	47.00 @ 50.00	42.00 @ 44.00
MUTTON (ewe):		
Good, 75 lbs. dn.	24.00 @ 25.00	23.00 @ 25.00
Commercial, 75 lbs. dn.	24.00 @ 25.00	21.00 @ 23.00
FRESH PORK CARCASSES: (Packer Style)		
(Shipper Style)		
80-120 lbs.	42.00 @ 44.00	42.00 @ 44.00
120-137 lbs.	38.00 @ 40.00	40.00 @ 42.00
FRESH PORK CUTS NO. 1:		
LOINS:		
8-10 lbs.	56.00 @ 58.00	58.00 @ 64.00
10-12 lbs.	56.00 @ 64.00	64.00 @ 65.00
12-16 lbs.	55.00 @ 57.00	58.00 @ 63.00
MIDDLE:		
4-8 lbs.	42.00 @ 44.00	
PORK CUTS, NO. 1:		
Ham, Skinned:	(Smoked)	(Smoked)
12-16 lbs.	57.00 @ 63.00	64.00 @ 69.00
16-29 lbs.	57.00 @ 66.00	64.00 @ 67.00
BACON, "Dry Cure" No. 1:		
6 lbs.	57.00 @ 62.00	62.00 @ 64.00
8-10 lbs.	56.00 @ 61.00	60.00 @ 62.00
10-12 lbs.	56.00 @ 61.00	63.00 @ 65.00
LARD, Refined:		
Tierces	24.00 @ 25.00	
50 lbs. cartons & cans	24.50 @ 25.50	26.50 @ 27.50
1 lb. cartons	25.00 @ 26.00	27.00 @ 28.00

ALWAYS SAY
SAYER'S SAUSAGE CASINGS

For the best in natural casings...
sheep, hog, beef or sewed casings
SAYER & CO. INC.
195 WILSON AVENUE BROOKLYN 21, N.Y.
CHICAGO OFFICE: 211 North Green St., 7
PLANTS—Brooklyn, Detroit, Newark, Mishawaka, Fostoria
FOREIGN PLANTS: Melbourne, Buenos Aires, Casablanca, Auckland

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR

CHICAGO BASIS

THURSDAY, JULY 1, 1948

REGULAR HAMS

Fresh or Frozen

S.P.

8-10	55n	55n
10-12	55n	55n
12-14	55n	55n
14-16	55n	55n

BOILING HAMS

Fresh or Frozen

S.P.

16-18	51n	51n
18-20	48½n	48½n
20-22	47n	47n

SKINNED HAMS

Fresh or Frozen

S.P.

10-12	57	67½n
12-14	57	67½n
14-16	57	67½n
16-18	53½	53½
18-20	51	51
20-22	49½	49½n
22-24	48½	48½n
24-26	43	43n
26-30	40	40 @ 40½
25-up, No. 2's	37½	37½

OTHER D.S. MEATS

Fresh or Frozen

Cured

Regular plates...	22n	22½n
Clear plates...	17n	17½n
Square jowls...	24½	25n

Jowl butts...	21	21 @ 21½
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LARD FUTURES PRICES

MONDAY, June 28, 1948

Open	High	Low	Close
July 23.15	23.20	23.00	22.15
Sept. 23.50	23.55	23.35	23.52½
Oct. 23.60	23.62½	23.45	23.62½
Nov. 23.75	23.75	23.50	23.67½b
Dec. 25.00	25.00	24.70	24.90

Sales: 9,760,000 lbs.

Open interest, at close Fri., June 25th, 1,580; Sept., 1,525; Oct., 280; Nov., 168; Dec., 60; at close Sat., June 26th; July, 512; Sept., 1,530; Oct., 283; Nov., 180 and Dec., 71 lots.

TUESDAY, June 29, 1948

July	23.15	23.17½	23.05	23.05
Sept. 23.50	23.52½	23.40	23.40	23.40
Oct. 23.60	23.65	23.50	23.50	23.50
Nov. 23.72½	23.72½	23.62½	23.62½a	23.62½a
Dec. 25.00	25.02½	24.70	24.75	24.75

Sales: 10,040,000 lbs.

Open interest, at close Mon., June 28th; July, 476; Sept., 1,566; Oct., 291; Nov., 207 and Dec., 96 lots.

WEDNESDAY, June 30, 1948

July	22.90	23.05	22.90	22.92½b
Sept. 23.45	23.45	23.30	23.32½b	23.32½b
Oct. 23.50	23.55	23.40	23.42½	23.42½
Nov. 23.52½	23.57½	23.52½	23.52½	23.52½
Dec. 24.70	24.85	24.45	24.70	24.70

Sales: 13,720,000 lbs.

Open interest, at close Tues., June 29th; July, 424; Sept., 1,601; Oct., 317; Nov., 212 and Dec., 96 lots.

THURSDAY, July 1, 1948

July	22.90	23.05	22.90	22.92½b
Sept. 23.45	23.45	23.30	23.32½b	23.32½b
Oct. 23.50	23.55	23.40	23.42½	23.42½
Nov. 23.50	23.55	23.50	23.50	23.50
Dec. 24.45	24.70	24.45	24.60	24.60

Sales: 10,440,000 lbs.

Open interest, at close Wed., June 30th; July, 300; Sept., 1,645; Oct., 350; Nov., 216 and Dec., 114 lots.

FRIDAY, July 2, 1948

July	22.87½	22.97½	22.87½	22.87½b
Sept. 23.25	23.37½	23.25	23.25	23.25b
Oct. 23.40	23.45	23.35	23.35	23.35b
Nov. 23.55	23.60	23.42½	23.42½	23.42½
Dec. 24.55	24.82½	24.55	24.70	24.70

Sales: About 5,000,000 lbs.

Open interest, at close Thurs., July 1st; July, 199; Sept., 1,681; Oct., 364; Nov., 220; Dec., 130 lots.

WEEK'S LARD PRICES

Tierces

P.S. Lard

P.S. Lard

Leaf

Raw

June 28	23.17½	20.37½b	19.37½b
June 29	23.05b	20.37½a	19.37½a
June 30	22.95b	21.00	20.00
July 1	22.92½b	20.62½a	19.62½a
July 2	22.87½b	20.62½a	19.62½a

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.

Chgo. \$24.50

Refined lard, 50-lb. cartons,

f.o.b. Chicago 24.75

Kettle rend., tierces, f.o.b.

Chgo. 25.00

Leaf, kettle rend., tierces,

f.o.b. Chgo. 25.00

Neutral, tierces, f.o.b. Chicago. 25.50

Standard Shortening...*N. & S. 33.00

Shortening, tierces, c.a.f.

N. & S. Hydrogenated.... 34.75

*Del'd.

MARKET PRICES New York

DRESSED BEEF CARCASSES

City Dressed

June 30,

1948

Choice, native, heavy 56 @ 60½

Choice, native, light 56 @ 60½

Good 55 @ 58½

Comm. 55 @ 55

Can. & cutter 38 @ 35

Bol. bull 41½ @ 43

City

June 27

1948

No. 1 ribs 72 @ 76

No. 2 ribs 70 @ 72

No. 1 loins 78 @ 82

No. 2 loins 73 @ 76

No. 1 binds and ribs 65 @ 66

No. 2 binds and ribs 62 @ 64

No. 3 binds and ribs 59 @ 61

No. 2 top sirloins 72 @ 75

No. 2 top sirloins 70 @ 72

No. 1 round 61 @ 62

No. 2 round 61 @ 62

No. 1 chuck 51 @ 53

No. 2 chuck 50 @ 52

No. 3 chuck 49 @ 51

No. 1 briskets 51 @ 53

No. 2 briskets 50 @ 52

No. 1 flanks 27 @ 29

No. 2 flanks 27 @ 29

Western

Boston butts 45 @ 47

Pork loins, fresh, 12 lbs. do. 55 @ 58

Hams, regular, under 14 lbs. @ 57

Hams, skinned, fresh, under 14 lbs. @ 49

Picnic, fresh, bone in. @ 49

Pork trimmings, ex. lean. @ 49

Pork trimmings, regular. @ 46

Bellies, sq. cut, seedless, 8/12. @ 47

City

Boston butts, 3/8 lbs. @ 47 @ 48

Shoulders, N. Y. @ 48 @ 49

Hams, skinned, under 14 lbs. @ 58 @ 59

Hams, skinned, under 14 lbs. @ 58 @ 59

Picnic, bone in. @ 42 @ 46

Pork trim, ex. lean. @ 49 @ 50

Pork trim, regular. @ 24 @ 25

Spareribs, light. @ 45 @ 47

Bellies, sq. cut, seedless, 8/12. @ 47

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	100 to 136 lbs. 41½ @ 42½
137 to 153 lbs. 41½ @ 42½	154 to 171 lbs. 41½ @ 42½
172 to 188 lbs. 41½ @ 42½	189 to 206 lbs. 41½ @ 42½

LAMBS

Choice lambs	... 60 @ 64
Good lambs	59 @ 64
Legs	61 @ 65
Hindsaddles	62 @ 68
Loins	78 @ 80

MUTTON

Western	Good ... 25 @ 26
Good	24 @ 25

VEAL—SKIN OFF

Western	Good carcass ... 41 @ 44
Good carcass	38 @ 41
Commercial carcass	35 @ 39
Utility	32 @ 35

BUTCHERS' FAT

Western	Shop fat ... 7½
Shop fat	7½
Breast fat	7½
Edible suet	7½
Inedible suet	7½

WATERFORD

WATERFORD

Western	Commercial: 50-80 lbs. 33.00-36.00
80-130 lbs.	35.00-37.00
130-170 lbs.	None
Utility, all wts.	30.00-34.00

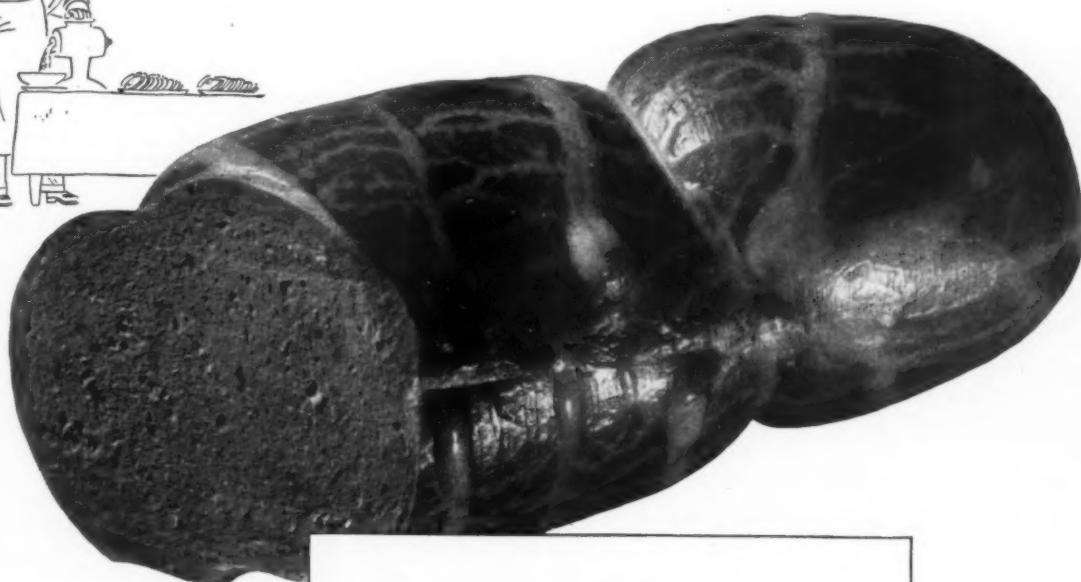
FRESH LAMB AND MUTTON:

SPRING LAMB:

Choice:	30-40 lbs.
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BOOST ABSORPTION IN SAUSAGE

...with Land O'Lakes Nonfat Dry Milk Solids



Why Better Sausage Makers Choose **LAND O'LAKES**

1. Every shipment is the same uniform high quality.
2. Year-round continuous supply available everywhere—quickly.
3. Economical to buy, to store, to use. Requires no refrigeration.



Your customers prefer good, juicy frankfurters, and bologna and luncheon loaf which stay moist and easy to slice. The secret is to incorporate and retain sufficient moisture. This is a job for Land O'Lakes Nonfat Dry Milk Solids, which absorbs from 1 to 1.7 times its own weight in moisture! At the same time, it increases the yield, reduces fat loss, and improves the appearance, texture, flavor and binding quality of the finished products.

Furthermore, Land O'Lakes Nonfat Dry Milk Solids is exceptionally rich in lactose, proteins and minerals. Therefore—its addition to your standard formulas in recommended amounts greatly increases the nutritional value of your sausage products.

Quality Leadership in Dry Milk Solids



Minneapolis 13, Minnesota

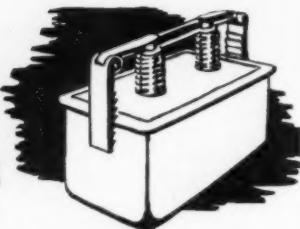


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NOW Clean

Ham Boilers

and Molds in Less Time



REMOVE cooked-on meat juices, grease and fat with that cleaner built for the job—Oakite Composition No. 20. Special emulsifying and detergent properties quickly, thoroughly loosen bacteria-holding residues—without damage to surfaces. Light brush-rinse completes the job. Drop us a note or contact the Oakite

Technical Service Representative near you for complete details about this cleaning job. **ASK US ABOUT** cleaning your hog dehairing machines, cutters, grinders, mixers, kettles, conveyors, tables, gambrels. **FREE** in-plant recommendations to solve any of these cleaning jobs—yours at no cost! Write.

OAKITE PRODUCTS, INC., 20A Thames St., NEW YORK 6, N.Y.
Technical Service Representatives in Principal Cities of the U.S. and Canada

OAKITE *Specialized* **CLEANING**
MATERIALS • METHODS • SERVICE FOR EVERY CLEANING REQUIREMENT

THE E. KAHN'S SONS CO.
CINCINNATI, OHIO

**"AMERICAN BEAUTY"
HAMS AND BACON**

Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions

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H. G. Metzger, 10820 Park Heights Avenue
DETROIT—J. H. Rice, 1786 Allard, Grosse Pointe Woods
NEW YORK 14—Herbert Ohl, 441 W. 13th St.
PHILADELPHIA 23—Earl McAdams, 701 Callowhill St.
PITTSBURGH—Thos. F. Keenan, 1511 Daleland Avenue
R. H. Ross, Box 628, Imperial, Pa.
WASHINGTON 4—Clayton P. Lee, 515 11th St., S.W.

IMMEDIATE DELIVERY!
No. 251 NB Sausage Truck



10" NEOTREAD* Load Wheels

These sausage meat trucks, similar to our standard #51 size 2, are all welded construction with rounded corners—heavy steel, hot dipped galvanized. Equipped with two 10" x 2 1/2" NEOTREAD* roller bearing load wheels and one swivel caster with 4 1/2" x 2" rubber tired roller bearing wheel. Inside body dimensions: Length 52", width 26", depth 16 3/4". Order immediately. Subject to prior sale.

PRICE

\$5150

F. O. B. CHICAGO

ST. JOHN & CO.
5800 SOUTH DAMEN AVENUE
CHICAGO 36, ILLINOIS

*T. M. REG.



FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE

HAMS • BACON • LARD • DELICATESSEN



PACKERS - PORK - BEEF

John J. Felin & Co.

INCORPORATED

4142-60 Germantown Ave.
PHILADELPHIA 40, PENNA.

Wholesalers and Boners

**BEEF • PORK • LAMB
VEAL • OFFAL**

All Inquiries Welcome

PHILADELPHIA BONELESS BEEF CO.
223 CALLOWHILL STREET, PHILADELPHIA 23, PA.

U. S. GOVT. INSPECTION

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Food Brokers

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1200 W. 9th St., Cleveland 13, Ohio
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THE FOWLER CASING CO. LTD.

For 30 Years the Largest Independent Distributors of
QUALITY AMERICAN HOG CASINGS
in Great Britain

8 MIDDLE ST., WEST SMITHFIELD, LONDON E. C. 1, ENGLAND
(Cables: Effaceco, London)

BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

Continued dullness seemed to be the predominating factor in tallow and greases early this week. Buying interest was lacking in the local market and offerings of fancy and choice white grease were available on a basis of 16 and 16½c, depending on sellers, and the lower grades were proportionately lower. It was reported Tuesday that one or more of the large soapers purchased a quantity of fancy in the East at 16½c, but these factors later changed their ideas on special tallow to 15½c and 14½c for yellow grease. It was also reported Tuesday that Mexico was in the market for tallow, and a part of its requirements were covered at 17c, basis Laredo, Tex., or about 16½c, f.o.b. Midwest shipping point. A tank of edible was reported to have moved Wednesday at 17½c, f.o.b. shipping point, while the market continued in a dull position on inedible product. Fancy tallow was available at 16 and 16½c for some select product, but prime and lower grades were not quotable over the inside figures of quotations early this week. It was also reported choice white grease was available at 16c, and yellow grease at 14c with local traders' interest limited. On Thursday it was reported that one of the large soapers displayed some interest early at 16c, f.o.b. shipping point.

TALLOWS: Closing quotations Thursday for in car lots, f.o.b. producer's plant, showed some weakness with prices from ½ to 1½c under last week. Edible tallow was quoted at 17½c; fancy, 16c; choice, 15½c; prime, 15½c; special, 15½c; No. 1, 14½c; No. 3, 14c; and No. 2, 12½c@13c.

GREASES: The grease market closed Thursday at ½ to 1c lower than a week earlier. Choice white closed at 16c; A-white, 15½c@15½c; B-white, 14½c@14½c; yellow, 14c; house, 13½c; brown,

EASTERN FERTILIZER MARKET

New York, July 1, 1948

There was increased interest in dry rendered tankage. Some sales were made at \$1.77½, f.o.b. New York, and market was well sold up.

Several producers increased the price of sulphate of ammonia \$5 per ton effective July 1st, f.o.b. production points.

Very little interest was shown in dried blood with last sales at \$6.50, f.o.b. New York.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b. production point	\$45.00
Blood, dried 16% per unit of ammonia	6.50
Ground fish scrap, dried	
60% protein nominal f.o.b. Florida, per unit	1.65
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports, in 100-lb. bags	44.50
Fertilizer tankage, ground, 10% ammonia	48.00
10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia	6.50

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	76

Dry Rendered Tankage

40/50% protein, unground, \$1.77½ per unit of protein.

12½@12½c, and brown, 25 f.f.a., at 12½@13c.

GREASE OILS: The grease oils market this week displayed some weakness. It was reported that movement of product was light and demand negligible. No. 1 lard oil was quoted on Thursday at 22½c, a reduction of 1c under a week earlier. Prime burning oil was quoted at 24½c, which represented a reduction of 2½c under last week. Acid-

BY-PRODUCTS MARKETS

(Chicago, Thursday, July 1, 1948.)

Blood

Unit
Ammonia
Unground, per unit ammonia **\$7.25

Digester Feed Tankage Materials

Wet rendered, unground, loose *\$7.25@7.50
Liquid stick, tank cars 8.50

Packinghouse Feeds

Carlots, per ton
50% meat and bone scraps, bulk \$ 95.00
55% meat scraps, bulk 104.50
50% feeding tankage, with bone, bulk 83.35
60% digester tankage, bulk 100.00
80% blood meal, bagged 125.00
65% BPL special steamed bone meal, bagged 65.00

Fertilizer Materials

Per ton
High grade tankage, ground \$6.00
10@11% ammonia 6.00@40.00
Bone tankage, unground, per ton 6.00@6.25

Dry Rendered Tankage

Per unit
Protein
Cake *\$1.70
Expeller * 1.70

Gelatine and Glue Stocks

Per cwt.
Calf trimmings (limed) \$2.50@2.75
Hide trimmings (green, salted) 1.75@2.00
Sineus and pizzles (green, salted) 1.75@2.00

Per ton
Cattle jaws, skulls and knuckles \$70.00@75.00
Pig skin scrapes and trim, per lb. 10

Animal Hair

Per cwt.
Winter coil dried, per ton \$95.00@100.00
Summer coil dried, per ton 65.00@75.00
Cattle switches 4@5½
Winter processed, gray, lb. 12@13
Summer processed, gray, lb. 7½

*F.O.B. shipping point. n—asked n—nominal

**Quoted del'd basis.

less tallow was weaker than last week's quotation by 1½c, with 22c quoted on Thursday.

NEATSFOOT OIL: The market continued steady this week. Trade reports indicated that adequate supplies were available to offset a normal demand. Pure neatsfoot oil was quoted Thursday at 33c, unchanged from a week ago. 20-degree neatsfoot oil was also unchanged from a week ago at 39½c.

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VEGETABLE OILS

The major vegetable oil markets this week were relatively quiet with the price tone again weaker. Reports indicated only light and scattered trading was in evidence throughout the week, and it was quite apparent that traders were only interested in spot buying, with very little interest being shown in futures. Supplies seemed to be adequate to meet current demand.

SOYBEAN OIL: The market on soybean oil closed Thursday at 24½c paid, representing a reduction of 1 to 1½c under a week earlier.

CORN OIL: The closing quotation on corn oil Thursday was 32c nominal, which was 1c under the price last week.

COCONUT OIL: The closing quotation Thursday on coconut oil was 23¾c paid, or 1¾c under last week.

PEANUT OIL: Continued quietness was reported in the peanut oil market this week. The closing price was 32c nominal on Thursday. This price was unchanged to ½c lower than a week earlier.

COTTONSEED OIL: The market was again restricted, with relatively light trading. July was steady to strong as a result of short covering and new buying. The wide price spread between July and the rest of the futures still exists, and traders feel a change in this price structure will develop when the new

crop is in evidence on the market at a later date.

The crude oil market again displayed a weak undertone with closing prices on Thursday, unchanged to ½c lower than last week. Valley, Southeast and Texas closed at 32@32½c, nominal.

Quotations on the N. Y. futures market for the first four days of this week were as follows:

MONDAY, JUNE 28, 1948

	Open	High	Low	Close	Pr. cl.
July	*34.50	36.00	35.75	*35.05	36.00
Sept.	*26.00	26.10	26.00	*26.10	26.10
Oct.	*24.25	24.30	24.25	*24.40	24.30
Dec.	*23.50	23.90	23.60	*23.75	23.60
Jan. '49	*23.50	23.50	23.50	*23.50	23.25
Mar. '49	*23.50	24.00	24.00	*23.90	23.50
May. '49	*23.25	*23.50	23.25

Total sales: 35 contracts.

TUESDAY, JUNE 29, 1948

July	*35.50	36.00	35.86	*36.00	35.65
Sept.	26.25	26.40	26.25	26.30	26.10
Oct.	*24.45	24.90	24.72	*24.80	24.40
Dec.	*23.70	24.50	24.50	*24.40	23.75
Jan. '49	*23.50	*24.20	23.50
Mar. '49	*23.95	24.25	24.25	*24.35	23.90
May. '49	*23.75	*24.25	23.50

Total sales: 24 contracts.

WEDNESDAY, JUNE 30, 1948

July	*35.50	36.75	36.25	*36.40	36.00
Sept.	25.90	26.30	25.90	*26.00	26.30
Oct.	*24.25	24.95	24.90	*24.75	24.80
Dec.	*24.06	24.50	24.40	*24.35	24.40
Jan. '49	*23.75	*24.00	24.20
Mar. '49	*24.00	24.25	24.25	*24.20	24.35
May. '49	*23.90	24.00	24.00	*24.10	24.25

Total sales: 73 contracts.

THURSDAY, JULY 1, 1948

July	*34.50	36.75	36.25	*36.50	36.40
Sept.	*26.02	26.19	26.00	*26.00	26.00
Oct.	*24.50	24.75	24.75	*24.70	24.75
Dec.	*24.25	24.25	24.15	*24.00	24.25
Jan. '49	*24.00	*23.50	24.00
Mar. '49	*24.00	24.00	24.00	*23.85	24.20
May. '49	*24.00	23.75	23.75	*23.65	24.10

Total sales: 26 contracts.

*Bid. †Nominal. ‡Asked.

MAY ANIMAL FATS OUTPUT

May factory production of animal fats has been reported by the U. S. Department of Commerce in pounds as follows (with the comparative April figure in parentheses): Lard and rendered pork fat, 142,096,000 (120,257,000); edible tallow, 4,969,000 (4,952,000); inedible tallow, 89,899,000 (96,796,000); neatsfoot oil 99,000 (65,000).

Factory consumption on the same basis was: Lard and rendered pork fat, 12,564,000 (9,786,000); edible tallow, 3,222,000 (3,491,000); inedible tallow, 100,088,000 (94,256,000); neatsfoot oil, 263,000 (293,000).

Warehouse stocks at the close of May were: Lard and rendered pork fat, 203,881,000 (187,363,000); edible tallow, 6,259,000 (5,792,000); inedible tallow, 201,163,000 (201,951,000); neatsfoot oil, 866,000 (939,000).

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills

32@32½c

Valley 32@32½c

32@32½c

Southeast 32@32½c

32@32½c

Texas 32@32½c

32@32½c

Short oil, in tanks, f.o.b. mills

24½pd

Midwest 24½pd

32pd

Corn oil, in tanks, f.o.b. mills

32pd

Coconut oil, Pacific Coast

23½pd

Peanut oil, f.o.b. Southern points

32pd

Cottonseed foots

Midwest and West Coast

5

East 5

OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable 32

32

White animal fat 32

32

Milk churned pastry 32

32

Water churned pastry 32

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HIDES AND SKINS

Good movement native steers at steady prices, and branded cows at $\frac{1}{2}$ c down—Light native cows make three successive $\frac{1}{2}$ c declines—Heavy cows sell steady—Best bids on branded steers 1c down—Packer northern light calf sell 5c higher.

Chicago

PACKER HIDES.—Packers sold native steers in a good way this week at steady prices for the various weights, and a few heavy cows also sold steady; other descriptions exhibited an easier undertone. Branded cows moved in a fair way at $\frac{1}{2}$ c down for northern points; branded steers sold in a limited way at $\frac{1}{2}$ c off, with one mixed car later at another $\frac{1}{2}$ c decline; light native cows sold at three successive $\frac{1}{2}$ c declines, although the last sale involved only one car. Reported trading, so far, totals a little over 66,000 hides for the week; in addition, one packer is credited with moving about 17,000 strike-produced hides on private terms, which about cleans up the strike hides. Most of the hides moving were June take-off.

One packer sold 5,500 June all-heavy native steers at 28c, steady price, after trying for a little more money earlier. Two packers sold a total of 5,700 mostly June all-light native steers at 30c, also steady. A total of 6,900 mixed light and heavy native steers sold early at 29c, and another packer moved 2,500 later also at 29c, steady.

A few extreme light native steers were included by one packer in the early trading at 33c, steady price, moving from a River point.

At mid-week, one packer sold 1,300 June butt branded steers at 26c, or $\frac{1}{2}$ c down. Later, the Association sold 1,200 June mixed branded steers at 25c, these usually bringing the Colorado price; the best bids at the time on butt brands were reported at 25 $\frac{1}{2}$ c, and Colorados at 25c. On this basis, heavy Texas steers are nominally quoted around 25 $\frac{1}{2}$ c, and light Texas steers 27@27 $\frac{1}{2}$ c nom.; extreme light Texas steers are quoted around 31c nom., with last trading at 31 $\frac{1}{2}$ c.

One packer sold 2,600 June River point heavy native cows at mid-week at 29 $\frac{1}{2}$ c, steady, and reported unfilled orders for northern points at 30 $\frac{1}{2}$ c, in line with price paid last week.

Early trading in light native cows involved a total of 7,200 June northern points by two packers at 30c; one of these packers later sold 9,000 more June northerns at 29 $\frac{1}{2}$ c; finally, the Association sold 1,800 June Chgo. take-off light cows at 29c. River points are quoted nominally $\frac{1}{2}$ c higher, without actual trading so far.

Two packers sold a total of 7,800 June northern branded cows early at 28 $\frac{1}{2}$ c, or $\frac{1}{2}$ c off, and one packer moved 2,200 Denver May-June take-off at $\frac{1}{2}$ c less;

the Association sold 1,400 June branded cows at 28 $\frac{1}{2}$ c. Business this basis was declined in one quarter but later 11,000 more June branded cows sold at 28 $\frac{1}{2}$ c.

Packer bulls of May-June take-off last sold previous week at 20c for natives, and 19c for brands, while Jan. forward moved at $\frac{1}{2}$ c less; market inactive this week.

Cattle slaughter was down sharply last week, the inspected kill for week ended June 26 being estimated by the USDA at 237,000 head, 16 per cent under the 282,000 of previous week, and nine per cent under the 260,000 of same week a year ago. Calf slaughter was 143,000 head, as compared with 160,000 previous week, and 151,000 same week last year. The cow kill has been increasing, while steer slaughter has been declining.

OUTSIDE SMALL PACKER.—The outside small packer market is quoted in a range of 24@27c, selected, trimmed, for native all-weights, with brands a cent less. Stock around 50-lb. avge. is salable around 24@25c, while 42-43 lb. avge. hides are quotable up to 26@27c, depending upon take-off and section.

PACIFIC COAST.—At mid-week, one of the larger Pacific Coast killers sold 5,000 June-July hides at 23 $\frac{1}{2}$ c for

steers, steady price, and 26 $\frac{1}{2}$ c for cows, or $\frac{1}{2}$ c down, flat f.o.b. shipping point.

PACKER CALF AND KIPS.—As previously mentioned St. Louis May-June calfskins sold last week at 57 $\frac{1}{2}$ c for heavies 9 $\frac{1}{2}$ /15 lbs., and 52 $\frac{1}{2}$ c for lights under 9 $\frac{1}{2}$ lbs. Early this week, one packer sold couple cars of Wisconsin all-weight calf at 57 $\frac{1}{2}$ c. Later, another packer moved 7,500 June-July St. Paul northern light calf at 57 $\frac{1}{2}$ c, being a five cent advance on the light end. Market called firm on this basis.

Packer kipskins have been quiet this week, after the five cent advance reported previous week; at that time, northern native kips sold at 42 $\frac{1}{2}$ c, northern over-weights at 37 $\frac{1}{2}$ c, with all brands at 2 $\frac{1}{2}$ c discount. Southern kips are quoted nominally 2 $\frac{1}{2}$ c under the northerns.

Two packers late this week sold a total of 15,000 regular slunks at \$3.00 each, steady with last reported sale. Hairless slunks have been moving around \$1.15 for 16 in. and up.

SHEEPSKINS.—Dry pelts sold at 32c, Chgo., for full wools, or a cent up. Packer shearlings have been active and firm. Couple mixed cars sold in one quarter, No. 1 shearlings at \$3.65, and No. 2's \$1.70. Couple straight cars of No. 1's moved at \$3.75, and couple straight cars No. 2's at \$1.75@1.80, with a couple more mixed cars also at these prices. No. 3's are scarce and nominal around \$1.35@1.40. The bulk of buying interest is from mutton buy-

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ers. Small car Texas genuine Spring lambs, selected for moutons, sold at \$3.00 each. Pickled skins are quoted nominally around \$10.00@12.00 per doz. for old wools; the new skins are slow to accumulate and apparently have not been offered as yet, but sellers talk up to \$14.00@15.00 for these.

N. Y. HIDE FUTURES

MONDAY, JUNE 28, 1948

	Open	High	Low	Close
Sept.	26.80b	27.20	26.95	27.20
Dec.	26.55b	27.15	26.75	27.07
Mar.	26.00b	26.50	26.25	26.50
June, '49	25.50b	25.50b	25.50b	26.00n

Closing 30 to 40 points higher; sales 29 lots.

TUESDAY, JUNE 29, 1948

	Open	High	Low	Close
Sept.	26.80b	27.17	26.95	26.90b
Dec.	27.07	27.10	26.90	26.90
Mar.	26.40b	26.50	26.50	26.25b
June, '49	25.85b	25.85b	25.85b	25.75n

Closing 17 to 30 points higher; sales 44 lots.

WEDNESDAY, JUNE 30, 1948

	Open	High	Low	Close
Sept.	26.50b	26.65	26.54	26.65
Dec.	26.40b	26.55	26.43	26.53
Mar.	25.75b	25.75b	25.75b	25.90
June, '49	25.25b	25.25b	25.25b	25.40

Closing 25 to 37 points lower; sales 36 lots.

THURSDAY, JULY 1, 1948

	Open	High	Low	Close
Sept.	26.50b	26.45	26.25	26.25
Dec.	26.35b	26.25	26.10	26.15
Mar.	25.55b	25.50	25.40	25.40
June, '49	25.10b	25.10b	25.10b	24.85n

Closing 38 to 50 points lower; sales 57 lots.

FRIDAY, JULY 2, 1948

	Open	High	Low	Close
Sept.	26.10	26.55	26.10	26.55
Dec.	25.80b	26.40	26.20	26.40
Mar.	25.10b	25.10b	25.10b	25.65b
June, '49	24.50b	24.50b	24.50b	25.20n

Closing 25 to 30 points higher; sales 19 lots.

LIVESTOCK CAR LOADINGS

A total of 10,801 cars were loaded with livestock during the week ended June 19, 1948, according to the Association of American Railroads. This was a decrease of 1,385 cars from the same week a year earlier and a decrease of 1,509 cars from the same week, 1946.

WEEK'S CLOSING MARKETS

CHICAGO HIDE QUOTATIONS

	PACKER HIDES	Week ended July 1, 1948	Previous Week	Cor. week, 1947
Nat. stra...	@29	@29	25	@25 1/2
Hvy. Tex. stra...	25 1/2 n	26	26 1/2	22
Hvy. butt				
Brnd'd stra...	25 1/2 n	26 1/2	22	
Hvy. Col. stra...	@25	@26	21 1/2	
Ex-light Tex. stra...	@31	@31 1/2	26	27
Brnd'd cows...	28 1/2 @29	29 1/2 @29 1/2	25	26 1/2
Hvy. nat. cows...	29 1/2 @30 1/2	29 1/2 @30 1/2	26	27
Lt. nat. cows...	29 1/2 @29 1/2	30 1/2 @31	28 1/2 @30 1/2	
Nat. bulls...	19 1/2 @20	19 1/2 @20	17	17
Brnd'd bulls...	18 1/2 @19	18 1/2 @19	16	16
Calfskins, Nor. Nor. 1/2	6 1/2 @7 1/2	6 1/2 @7 1/2	7 1/2	8 1/2
Kips, Nor. nat.	42 1/2	42 1/2	37 1/2	37 1/2
Kips, Nor. brnd	40	40	35	35
Slunks, reg...	@3.00	@3.00	3.50@3.75	
Slunks, brls...	@1.15	1.00@1.10	1.00@1.20	

CITY AND OUTSIDE SMALL PACKERS

	CITY AND OUTSIDE SMALL PACKERS	Week, all-wts...	Previous week, all-wts...	Cor. week, 1947
Nat. all-wts...	24	@27	25	@25
Brnd'd all wts...	23	@26	24	@24
Nat. bulls...	15 1/2 @16	16	17	14 @14 1/2
Brnd'd bulls...	14 1/2 @15	15	16	13 @13 1/2
Calfskins...	45 @48n	45	48n	70
Kips, nat...	34 @35n	30	32n	45
Slunks, reg...	2.75@3.00	2.75@3.00	3.25	3.25
Slunks, brls...	@1.00	1.00	1.00	1.10

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

	COUNTRY HIDES	All-weights...	Previous week, All-weights...	Cor. week, 1947
Bulls...	12 1/2 @13n	13	13 1/2	12 @12 1/2
Calfskins...	27 @29n	27	29n	50 @52
Kipskins...	22 @23n	22	23n	35 @37

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

	SHEEPSKINS, ETC.	Pkr. shearlgs...	Previous week, Pkr. shearlgs...	Cor. week, 1947
Dry pelts...	@32	3.65@3.75	3.65@3.75	2.25
Horseshides...	10.00@11.00	10.00@11.00	7.00@7.75	

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended June 26:

	Week, May 26	Previous week	Cor. wk. 1947
Cured meats, pounds...	26,433,000	20,844,000	15,534,000
Fresh meats, pounds...	31,325,000	34,268,000	32,783,000
Lard, pounds...	2,105,000	2,965,000	6,176,000

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago showed a gain of 50c over the previous week's figure and was quoted at \$29.25. The average price of \$25.00 was 35c lower than last week, however. The trend in provision prices was steady to 3c higher. Friday quotations were as follows: Under 12 pork loins, 57@58; 10/14 green skinned hams, 57@58; Boston butts, 46@47; 16/down pork shoulders, 37; under 3 spareribs, 41@42; 8/12 fat backs, 16@17 1/2; regular pork trimmings, 24 1/2@25; 18/20 DS bellies, 28 1/2; 4/6 green picnics, 40 1/2; 8/up green picnics, 30 1/2.

Cottonseed Oil

Closing prices for Cottonseed oil futures Friday at New York were reported as follows: July 37.00b, 37.50ax; Sept. 25.85b, 25.95ax; Oct. 24.60; Dec. 23.90b, 24.25ax; Jan. 23.50b, 24.25ax; Mar. 23.50b, 23.75ax; May 23.40b, 23.75ax. Sales totaled 35 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 26, 1948, were 5,646,000 lbs.; previous week 7,828,000 lbs.; same week 1947, 6,094,000 lbs.; 1948 to date 168,681,000 lbs., same period 1947, 194,136,000 lbs.

Shipments of hides from Chicago by rail for the week ended June 26, 1948, were 4,394,000 lbs.; previous week 5,173,000 lbs.; same week last year, 5,624,000 lbs.; 1948 to date, 121,850,000 lbs., same period 1947, 255,054,000 lbs.

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LIVESTOCK MARKETS

Weekly Review

USDA is Working for Elimination of "Run of Mine" or Weight Bracket Trade in Hogs

USDA officials administering the Packers and Stockyards Act are apparently making a strong attempt to eliminate "run of mine" or weight bracket selling of hogs consigned to selling agencies at public livestock markets. It is understood that several major markets have discontinued schedule selling during recent weeks and that selling agencies at other markets have been notified that, in the opinion of the division, schedule selling of hogs does not meet the standards for selling performance prescribed in the law and must be discontinued.

A U. S. Department of Agriculture official pointed out this week in an informal discussion with THE NATIONAL PROVISIONER that the law requires that registered selling agencies furnish "reasonable selling services" to livestock producers who consign livestock to such agencies to be sold by them on a commission basis. The USDA holds that this statutory requirement is not met if selling agencies dispose of hogs consigned to them for sale on a run of the mine or weight bracket basis.

These methods of handling hogs, the USDA official commented, may permit expeditious movement from the selling agencies to buyers with a minimum expenditure of time and effort on the part of both commission firm employees and buyers, but they are not equally favorable to the interest of individual consignors. Although average weight of the hogs in a lot may be a factor to be considered in arriving at the price to be bid by a buyer, it should not be the controlling factor since other elements, such as the type and quality of the hogs, contribute more to the actual value of the hogs for slaughter.

It is pointed out that when hogs are sold under a run of the mine or weight

schedule system, those shippers who consign outstanding lots of hogs get little, if any, recognition of such extra value in the prices they receive. If average weight of the hogs in a lot is the primary or sole factor in pricing hogs, a shipper consigning a lot of hogs of superior quality receives approximately the same price as a shipper who consigns hogs of average or inferior quality falling in the same weight classification although there may be a wide spread in the actual value of the hogs for slaughter purposes.

It is the position of the Packers and Stockyards Act administration that commission firm salesmen are required in handling hogs, as in handling other species, to sort and sell them in such manner as to obtain the true market value of the different lots. This result cannot be obtained for all shippers if hog buyers conduct their buying activities at the scales, pricing the hogs on the basis of a schedule of weight brackets. Buyers are required under the act to purchase livestock at public markets in open competition with other buyers who purport to be competitors and not in any way to cooperate in the conduct of their buying activities. If the full effect of competitive bidding between buyers is to be realized, lots of hogs must be sorted and sold in the sales pens where they can be shown and priced to buyers.

LESS FRESH MEAT IN LONDON

Supplies of fresh meat in London dwindled as the dock strike there went into the third week, with no sign of settlement. Londoners did not have to go without the usual ration, but had to take more canned corn beef than usual.

LIVESTOCK AT 68 MARKETS

CATTLE (EXCLUDING CALVES)			
	Total receipts	Local slaughter	Total shipments
May, 1948	1,391,865	581,611	782,077
May, 1947	1,583,228	845,391	732,701
Jan.-May, 1948	6,726,521	3,404,523	3,223,308
Jan.-May, 1947	8,356,856	4,507,061	3,790,740
5-yr. av.			
(May, 1943-47)	1,431,712	647,444	782,996

CALVES			
May, 1948	506,046	264,577	224,194
May, 1947	570,797	348,937	212,752
Jan.-May, 1948	2,282,636	1,286,161	902,242
Jan.-May, 1947	2,658,063	1,675,021	935,651
5-yr. av.			
(May, 1943-47)	501,108	291,821	204,282

HOGS			
May, 1948	2,659,845	1,606,306	1,030,678
May, 1947	2,270,140	1,579,714	683,154
Jan.-May, 1948	13,009,126	8,301,403	4,629,788
Jan.-May, 1947	12,317,990	8,539,692	3,742,611
5-yr. av.			
(May, 1943-47)	2,846,021	2,089,302	751,926

SHEEP AND LAMBS			
May, 1948	1,382,428	652,379	712,207
May, 1947	1,712,697	782,990	684,303
Jan.-May, 1948	6,535,740	3,452,532	3,058,525
Jan.-May, 1947	7,588,648	5,863,110	3,727,469
5-yr. av.			
(May, 1943-47)	2,086,917	1,006,290	1,087,715

MAY TRUCK RECEIPTS

The USDA reports the total salable receipts and drive-ins at 68 markets in May as follows:

TOTAL SALABLE RECEIPTS

	May, 1948	May, 1947
Cattle	1,054,027	1,265,383
Calves	368,183	418,647
Hogs	1,862,029	1,571,900
Sheep	759,091	902,214

TOTAL DRIVE-IN RECEIPTS

	907,056	1,114,600
Cattle	353,189	394,514
Calves	1,901,009	1,667,941
Hogs	611,274	689,907
Sheep		

Note: Total receipts represent livestock movements at the specified markets, including through shipments and direct shipments to packers when such shipments pass through the stockyards.

USDA reports drive-in receipts constituted 65.2 per cent of the cattle, 69.8 per cent of the calves, 71.5 per cent of the hogs and 44.2 per cent of the sheep and lambs received in May, compared with 70.4, 69.1, 73.5 and 40.3 per cent, respectively, in May 1947.

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at
ALL IMPORTANT MARKETS

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, June 30, 1948, reported by the Production & Marketing Administration:

HOGS (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$23.25-25.50	\$23.00-27.00	\$	\$	\$
140-160 lbs.	25.25-27.00	26.00-28.00	24.50-26.50	24.00-26.50	27.00-27.75
160-180 lbs.	26.75-28.50	27.50-28.50	26.00-27.50	26.50-28.50	27.75-28.25
180-200 lbs.	27.25-28.50	27.25-28.50	27.25-28.50	27.25-28.50	27.75-28.25
200-220 lbs.	28.25-28.75	28.25-28.50	27.75-28.00	28.25-29.00	27.75-28.25
220-240 lbs.	28.00-28.75	28.00-28.50	27.75-28.00	27.75-28.00	27.75-28.25
240-270 lbs.	26.65-28.00	27.25-28.25	27.00-28.00	27.25-28.50	25.75-27.75
270-300 lbs.	25.00-26.75	26.00-27.50	25.25-27.50	25.75-27.50	24.25-26.25
300-330 lbs.	24.25-25.25	24.50-26.25	24.50-25.50	24.75-26.25	23.75-24.75
330-360 lbs.	23.75-24.75	23.50-25.00	23.50-25.00	23.75-25.50	23.00-24.25

Medium:

160-220 lbs.	24.00-28.25	25.00-27.50	25.50-27.50	23.50-28.00	26.25-27.00
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SOWS:

Good and Choice:

270-300 lbs.	23.25-23.75	24.25-24.75	22.75-23.00	23.75-24.50	23.50-23.75
300-330 lbs.	23.25-23.75	24.00-24.50	22.75-23.00	23.75-24.25	23.50-23.75
330-360 lbs.	23.00-23.75	23.50-24.50	22.25-22.75	23.50-24.00	23.50-23.75
360-400 lbs.	23.00-23.50	22.25-23.75	22.25-22.75	22.25-23.50	22.50-23.50

Good:

400-450 lbs.	22.75-23.25	21.00-22.75	21.75-22.25	21.50-22.50	21.75-22.50
450-550 lbs.	22.25-23.00	20.00-21.50	21.75-22.25	20.50-21.75	20.75-21.75

Medium:

250-550 lbs.	20.00-23.25	18.00-23.00	21.00-22.50	20.00-23.50	20.00-20.50
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.	20.00-23.50	20.00-24.00
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	36.00-38.00	36.00-37.50	35.50-37.25	35.75-37.25	36.00-38.00
900-1100 lbs.	36.50-38.50	36.50-38.25	36.75-37.75	36.00-37.75	36.00-38.00
1100-1300 lbs.	36.50-38.50	36.50-38.75	36.75-37.75	36.00-37.75	36.00-38.00
1300-1500 lbs.	36.00-38.00	36.00-38.50	36.00-37.75	35.50-37.75	36.00-38.00

STEERS, Good:

700-900 lbs.	32.00-36.00	33.00-36.00	31.50-35.50	31.00-36.00	32.00-36.00
900-1100 lbs.	32.50-36.50	33.00-36.50	32.00-36.75	31.25-36.00	32.00-36.00
1100-1300 lbs.	32.50-36.50	33.00-36.50	32.00-36.75	31.75-36.00	32.00-36.00
1300-1500 lbs.	32.50-36.00	33.00-36.00	32.00-36.00	32.00-36.00	32.00-36.00

STEERS, Medium:

700-1100 lbs.	27.00-32.50	22.50-33.50	22.50-32.00	25.25-31.75	26.00-32.00
1100-1300 lbs.	28.00-32.50	23.00-33.50	24.00-32.00	27.75-32.00	26.00-32.00

STEERS, Common:

700-1100 lbs.	23.00-27.00	18.00-23.00	16.50-24.00	22.00-27.50	22.00-26.00
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HEIFERS, Choice:

600-800 lbs.	35.75-37.00	35.00-36.50	35.50-36.75	35.75-37.00	35.00-37.00
800-1000 lbs.	36.00-37.00	35.00-37.50	35.50-37.75	36.00-37.25	35.00-37.00

HEIFERS, Good:

600-800 lbs.	31.50-35.75	31.50-35.50	31.50-35.50	31.50-36.00	31.50-35.00
800-1000 lbs.	32.00-36.00	31.50-35.50	32.00-36.00	31.75-36.00	31.50-35.00

HEIFERS, Medium:

500-900 lbs.	24.00-32.00	22.50-31.00	21.50-32.00	24.50-31.50	25.00-31.50
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HEIFERS, Common:

500-900 lbs.	20.00-24.00	16.00-22.50	16.00-21.50	21.00-24.50	21.00-25.00
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COWS (All Weights):

Good	24.00-26.50	24.75-27.50	22.00-25.50	22.50-26.50	22.00-24.00
Medium	20.00-24.00	21.50-24.50	18.00-22.00	18.75-22.50	20.00-22.00
Cut & com.	16.50-20.00	16.00-21.50	16.25-18.00	16.25-18.75	16.00-20.00
Canners	14.00-16.50	14.50-16.00	14.00-16.25	14.50-16.25	15.00-16.00

BULLS (Yrs. Excl.), All Weights:

Beef, good	23.50-24.00	25.00-27.00	23.00-23.50	23.00-24.00	23.50-24.50
Sausage, good	23.00-24.00	24.50-25.25	22.00-23.00	22.50-23.00	23.50-24.50
Sausage, medium	21.00-23.00	23.00-24.50	20.00-22.00	20.50-22.50	21.50-23.50
Sausage, cut & com.	17.00-21.00	19.00-23.50	16.50-20.00	18.00-20.50	17.50-21.50

VEALERS (All Weights):

Good & choice	24.00-27.00	25.50-28.00	24.00-28.00	25.00-29.50	25.00-31.00
Com. & med.	15.00-24.00	20.00-25.50	15.00-24.00	17.00-25.00	14.00-25.00
Cull, 75 lbs. up.	9.00-15.00	15.00-20.00	10.00-15.00	14.00-17.00	10.00-14.00
Cull, 75 lbs. down:	10.00-16.00	15.00-18.00	10.00-15.00	13.00-15.00	10.00-15.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS (Spring):

Good & choice*	30.50-32.00	30.00-31.50	28.50-29.00	30.75-31.75
Med. & good*	25.00-30.00	26.00-30.00	24.00-28.00	26.00-30.50
Common	20.00-24.00	21.00-25.00

LAMBS (Shorn):

Good & choice*	26.00-28.00	26.50-28.50	24.75-25.25	25.25-26.25	26.00-27.00
Med. & good*	22.00-25.50	23.25-26.25	21.50-24.00	22.00-25.25	21.50-25.50
Common	19.00-22.50	17.00-21.25	19.50-22.00	19.00-21.25	19.00-21.25

EWES:

Good & choice*	8.00-9.50	10.00-11.50	9.50-10.00	10.25-11.00	10.50-11.00
Com. & med.	7.00-8.00	8.50-10.00	7.50-9.25	7.50-10.00	8.00-10.25

*Quotations on wooled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 peels.

*Quotations on slaughtered lambs and yearlings of Good and Choice grades and the Medium and Good grades and on ewes of Good and Choice grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

*Quotations on shorn basis.

SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended June 26, 1948.

CATTLE

Week ended June 26 Cor. week

Chicago† 16,473 20,147 19,706

Kansas City† 13,805 12,073 17,430

Omaha† 12,254 8,522 11,381

East St. Louis 10,357 10,200 10,275

St. Joseph† 10,141 9,412 7,425

Sioux City† 2,953 1,478 4,175

New York & Jersey City† 3,003 3,771 4,064

Cincinnati† 11,148 13,719 8,879

Denver† 10,295 3,932 13,678

St. Paul† 10,803 10,762 11,533

Milwaukee† 3,816 4,658 3,225

Total 206,997 230,645 233,902

SHEEP

Week ended

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 26, 1948, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 2,636 hogs; Swift, 833 hogs; Wilson, 3,052 hogs; Agar, 6,237 hogs; Shippers, 9,330 hogs; Others, 20,243 hogs.

Total: 16,473 cattle; 2,080 calves; 23,31 hogs; 5,256 sheep.

KANSAS CITY

Armour, 2,649 hogs; Swift, 1,144 hogs; Wilson, 2,012 hogs; Agar, 563 hogs; Swift, 1,764 hogs; Wilson, 1,228 hogs; Central, 381 hogs; S.P. 179 hogs; Others, 3,567 hogs; Total: 11,780 cattle; 2,025 calves; 6,952 hogs; 13,071 sheep.

OMAHA

Armour, 3,890 cattle; 5,711 hogs; Wilson, 3,256 cattle; 5,107 hogs; Swift, 3,019 cattle; 4,722 hogs; Wilson, 2,153 cattle; 4,135 hogs; Eagle, 56 cattle; Greater Omaha, 98 cattle; Hirschman, 92 cattle; Rothchild, 254 cattle; Roth, 123 cattle; Kugan, 1,069 cattle; Merchants, 36 cattle; Others, 13,747 cattle; Total: 14,076 cattle; 33,422 hogs; 3,359 sheep.

E. ST. LOUIS

Armour, 2,745 cattle; 1,912 hogs; Swift, 2,874 cattle; 5,564 hogs; Hunter, 1,144 cattle; 3,693 hogs; Bell, 1,331 cattle; Lacalle, 1,565 cattle; Stoff, 720 cattle; Shippers, 4,902 cattle; 13,852 hogs; Others, 3,724 cattle; 671 hogs; Total: 15,286 cattle; 6,514 hogs; 39,009 sheep; 11,462.

ST. JOSEPH

Armour, 2,600 cattle; 5,295 hogs; Swift, 1,876 cattle; 4,021 hogs; Others, 1,834 cattle; 225 hogs; Total: 6,310 cattle; 13,290 hogs; 10,463 sheep.

Does not include 941 cattle and 847 hogs bought direct.

SIOUX CITY

Armour, 2,201 cattle; 35 hogs; Swift, 1,678 cattle; 44 hogs; Others, 283 cattle; Shippers, 10,192 cattle; Total: 17,063 cattle; 185 hogs; 39,879 sheep; 5,021.

WICHITA

Armour, 2,709 cattle; 29 hogs; Swift, 1,876 cattle; 4,021 hogs; Others, 1,834 cattle; 225 hogs; Total: 18,242 cattle; 622 hogs; 2,349 sheep; 2,105.

OKLAHOMA CITY

Armour, 1,976 cattle; 612 hogs; Swift, 1,815 cattle; 988 hogs; Others, 232 cattle; Total: 4,022 cattle; 1,003 hogs; 3,011 sheep; 1,408.

Does not include 96 cattle, 896 calves, 5,178 hogs and 9,740 sheep bought direct.

CINCINNATI

Armour, 2,201 cattle; 35 hogs; Swift, 1,678 cattle; 44 hogs; Others, 283 cattle; Total: 4,022 cattle; 1,003 hogs; 3,011 sheep; 1,408.

Does not include 96 cattle, 896 calves, 5,178 hogs and 9,740 sheep bought direct.

CHICAGO HOG PURCHASES

DENVER				
	Cattle	Calves	Hogs	Sheep
Armour	1,137	153	2,395	1,688
Swift	1,078	271	1,918	477
Cudahy	460	51	2,042	495
Others	3,367	390	1,850	1,398
Totals	6,042	865	8,205	4,058

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	2,861	1,182	7,910	1,105
Bartusch	231	—	—	—
Cudahy	1,056	1,017	—	981
Rifkin	409	—	—	—
Superior	1,424	—	—	—
Swift	4,113	2,478	14,832	1,212
Others	1,202	1,745	7,826	126
Totals	11,386	6,422	30,568	3,514

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	2,421	2,341	1,302	18,459
Swift	3,384	2,208	1,217	14,686
Blue	—	—	—	—
Bonnet	805	99	—	71
City	629	3	109	—
Rosenthal	24	11	—	—
Totals	7,263	4,752	2,628	33,239

*Totals do not include Sioux City.

†Totals do not include Denver.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
June 24	2,961	458	11,709	1,251
June 25	1,429	400	6,859	730
June 26	671	91	1,431	366
June 27	8,693	888	10,123	1,470
June 28	6,054	635	16,451	1,307
June 29	6,343	606	10,832	1,917
July 1	2,900	500	7,500	1,500

*Wk.

so far, 23,090 cattle; 2,719 hogs; 44,906 sheep; 6,194 Wk. ago, 26,993 cattle; 2,775 hogs; 43,898 sheep; 6,345 1947; 31,994 cattle; 5,054 hogs; 49,929 sheep; 7,231 1946; 29,165 cattle; 1,444 hogs; 48,015 sheep; 7,490

†Including 134 cattle, 820 calves, 8,447 hogs and 2,054 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
June 24	2,548	132	1,573	114
June 25	981	97	2,347	12
June 26	235	5	155	—
June 27	2,332	60	748	—
June 28	2,066	16	2,302	—
June 29	2,932	21	1,981	162
July 1	1,000	50	1,500	100
Wk.	—	—	—	—
so far	8,461	147	6,531	262
Wk. ago	12,380	154	6,818	655
1947	14,207	261	6,844	573
1946	19,388	704	14,016	379

JUNE RECEIPTS

	1948	1947
Cattle	157,064	175,405
Calves	19,013	23,333
Hogs	305,041	238,421
Sheep	37,476	48,119

JUNE SHIPMENTS

	1948	1947
Cattle	60,667	74,979
Calves	50,591	18,522
Hogs	2,687	5,686

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, July 1, 1948:

	July 1	week
Packers' purch.	34,144	32,112
Shippers' purch.	8,533	9,143
Total	42,677	41,255

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending June 24:

	Cattle	Calves	Hogs	Sheep
Los Angeles	8,700	1,250	1,200	225
No. Portland—Flood—No Market.	—	—	—	—
San Francisco	1,525	200	900	11,700

Does not include 1,251 cattle, 7 calves, 567 hogs bought direct.

Market shipments for the week were 2 cattle, 342 calves, 2,395 hogs and 2,190 sheep.

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS

STEER AND HEIFER: Carcasses

	Week ending June 26, 1948	3,161
Week previous	3,046	14,020
Same week year ago	15,590	53,390

COW:

	Week ending June 26, 1948	2,061
Week previous	2,137	15,154
Same week year ago	2,450	127,287

BULL:

	Week ending June 26, 1948	1,212
Week previous	366	210,002
Same week year ago	591	190,917

VEAL:

	Week ending June 26, 1948	12,257
Week previous	12,028	—
Same week year ago	25,492	—

LOCAL SLAUGHTER

STEERS:

	Week ending June 26, 1948	4,561
Week previous	4,559	—
Same week year ago	5,165	—

COWS:

	Week ending June 26, 1948	365
Week previous	404	—
Same week year ago	2,383	—

BULLS:

	Week ending June 26, 1948	812
Week previous	700	—
Same week year ago	872	—

CALVES:

	Week ending June 26, 1948	12,131
Week previous	11,835	—
Same week year ago	11,114	—

HOGS:

	Week ending June 26, 1948	27,448
Week previous	31,946	—
Same week year ago	30,209	—

SHEEP:

	Week ending June 26, 1948	38,022
Week previous	33,372	—
Same week year ago	41,611	—

COUNTRY DRESSED PRODUCT AT NEW YORK: Totalled 4,583 head and 37 lambs in addition to that shown above. Previous week: 4,826 veal, 9 hogs and 82 lambs. Same week 1947: 2,105 veal, 10 hogs and 17 lambs. *Incomplete.

WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended June 26, as reported by the USDA, showed a decrease in all classes of slaughter as compared with a week earlier.

NORTH ATLANTIC

	Cattle	Calves	Hogs	& Lambs
New York, Newark, Jersey City	5,738	12,131	27,448	38,022
Baltimore, Philadelphia	4,113	2,127	19,137	1,974

NORTH CENTRAL

	Cincinnati, Cleveland, Indianapolis	9,604

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WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barlant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

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Plant For Sale or Lease

Fully equipped, most modern equipment obtainable, tile interior brick construction, exceptionally fine condition, 11½ acres located railroad siding, near Akron, Cleveland and other large centers. With few exceptions all buildings and equipment new within past few years. Available at small fraction of its present replacement value of over \$500,000. Sausage production capacity 100,000 lbs. weekly, large hog killing capacity, single bed beef plant, new rendering plant. Equipment used per money can buy in. Includes: 2-Albright-Nell Bacon Press, Heavy Duty U. S. Slicer, Fresh Hog Casing system, two Carrier automatic air conditioned Smokehouses, two Automatic Tie Linkers, large Sausage Stuffers, Packer, Super Feed Grinder, large self-emptying Silent Cutter, 18' Hog Hoist, Belly Roller, Townsend Skinner, Best & Donovan Saw, etc., 9 trucks, 5 Refrigerated late models. Full details upon request.

Sausage & Smokehouse

6910—GRINDER: Sanders, 4,000# cap., V drive, less motor, recond., guar.....	\$ 495.00
7516—SILENT CUTTER: #43-A, recond. & guaranteed with motor, (new motor available extra).....	800.00
7506—SILENT CUTTER: Buffalo, #43-B, with 20 HP motor and starter, recond. & guar. with extra new set of knives.....	1250.00
6911—LIGHTENING CUTTER: Oppenheimer, #162, with new motor, rebuilt & guar.....	1000.00
7513—STUFFER: Boss, 200#, complete with NEW auto. valve assembly, new piston, new valves in exc. cond.....	595.00
7499—BACON FORMING PRESS: Tobin Form Rite, recond., & guar.....	805.00

Rendering & Lard

7388—COOKER: Albright Nell, 5x10.....	\$2500.00
7105—COOKER: Boss 4x10, recond. & guar. with 15 HP motor.....	2900.00
7587—HYDRAULIC PRESS: Southwark, 500 ton, with pumps & fittings.....	2000.00
7629—HYDRAULIC PRESS: Thomas Albright, 300 ton, with 5 HP motor driven pump only 8 mos. old.....	2500.00
7336—HOG: Diamond, new bearings, drum, Model #25, practically all new parts, very good cond.....	1000.00

Killing Floor & Cutting

7550—SAW: Best & Donovan, type M, 220/60 Motor.....	\$ 225.00
6414—TRIPE WASHER: Boss, cylinder 36" x 48", 3 HP motor, with starter, exc. cond.....	650.00
7667—HOG CUTTING CONVEYOR: TABLE: all galv., total 39½' long, 32" flights, 41" overall width, 29" cutoff shoulder saw, with two 5 HP motors, Belly Roller included, Unit approx. same as Globe #123194, exc. cond.....	4500.00

Miscellaneous

6356—POTATO PEELER: Abrasive type, Hobart, 30x22, 100# cap., V drive.....	\$ 100.00
7526—NAILING MACHINE: Morgan, motor driven.....	300.00
7515—SCALE: Toledo, portable, 150# dial, with pan, height 30", pan 30" x 30".....	375.00
7551—TRACK SCALE: Toledo style 1111 A.K., tar beam 100#, 1,200# cap., track section for high ceiling installation.....	200.00
7483—SCALE: Howe, 500# cap., dial scale, floor type, on wheels, long column, used only 5 months, like new.....	375.00
6332—HAM & BACON TRUCKS: new galvanized, Dolly Body, with pneumatic rubber tired wheel, each.....	85.00
7628—BUNN TYER: For tying lamb, veal & beef rolls, stainless steel table top, Ser. #11023, with motor, new, never used.....	700.00
7668—TANK CAR SHELLS: (3) 8,000 gals. cap., 7'x28, riveted.....	700.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

BARLIANT AND COMPANY



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SALES AGENTS



7070 N. CLARK ST. • CHICAGO 26, ILL. • SHELDRAKE 3313

SPECIALISTS

In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies.

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CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

EQUIPMENT FOR SALE

PORTABLE ELEVATORS

LIKE NEW

BARRETT-CRAVENS

Telescopic

1000 lb. Capacity

30" x 40" Platform

12 foot Lift

5 Hp. Single Phase Motor

6 Available \$600.00 each

Aaron Equipment Co.

Offices and Warehouse

1347 S. Ashland Ave., Chicago 8, Ill.

CHESAPEAKE 5300

Single items or complete plants bought and sold.

Meat Packers—Attention

FOR SALE: 1-Anco Continuous Screw Cracking Press, installed one year; 1-Hottmann #4 Mixer, 600# capacity, requires 40 HP, jacketed trough; 1-Enterprise #166 Meat Grinder, belt driven; 2-Mechanical Dryers, 5'x12'; 1-Cast Iron 2000 gallon jacketed agitated Kettle; 12-Stainless jacketed Kettles, 30, 40, 60, 80, 100 gallons; 2-Albright-Nell 4x9' Lard Roll, 1-Anco 3'x7' Lard Roll, m.d.; 1-Brech #2000# Meat Mixer. Send us your inquiries.

WHAT HAVE YOU FOR SALE?
CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row, New York City, N. Y.

For Immediate Delivery from Stock

800# BOSS MEAT MIXER with 10 HP motor
Silent Cutter Boss 36" Bowl with 20 HP motor
Silent Cutter Buffalo 48A & other sizes
Rotary Cutter with 21-20" Round Blades

Bacon Slicers; Hotmann Mixers; Stuffers; Tank Grinders; Retorts; Hammer Mills; Stainless Kettles. We buy & sell single items & complete plants.

NEWMAN TALLOW & SOAP MACHINERY CO.

1051 W. 35th St., Chicago 9, Ill.

FOR SALE: 7,100 pieces #4x32 Prestuck fibrous uncolored casings; 64,600 pieces 2½x32 Prestuck fibrous uncolored casings; 128,000 pieces 2½x32 pre-poled frozen food bags; 9,500 pieces 36/32 skinless casings. Make offer or price. Samples available upon request. FS-124, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

REFRIGERATION compressors and condensing units, ½ to 10 HP Freon-12 machines, new with standard factory warranty. Limited quantity F.O.B. distributor's warehouse at wholesale cost, subject to prior sale. FS-125, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: 1 drum chilling machine with stainless steel working parts; 1 new oil tank for margarine; 1 high speed churn, stainless steel inside; 1 continuous worker for margarine. FS-126, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: One #10X Boss Hog Dehairer, equipped with a 10 HP motor, starter, scalding tub and gambreling table—\$2,410.00. This hog dehairer has been used only three months and will take care of 100 hogs per hour. FS-114, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Refrigerated 1½ ton International provision truck, stainless steel lined throughout, perfect condition, very reasonable. Must dispose of same. Imperial Packing Corp., 168-27 Liberty Ave., Jamaica, N. Y.

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pitcock and Associates, Moylan, Pennsylvania.

FOR SALE: Two 5 HP Curtis compressors. Will sell cheap to quick buyer. Deltatype Packing Co., Box 276, Slovan, Pennsylvania.

EQUIPMENT FOR SALE & WANTED

Electric Hoist Sale

New 5 HP electric hoists (for packers, butchers, rendering plants, etc.). Easily handle 2,000 lbs. at 80 ft. per minute. (Other models and speeds in stock). All hoists have bronze worm gears, Timken bearings, reversing controls, magnetic overload protection, ball bearing motors, etc. Sale price only \$395. Send for literature.

BERNSTEIN BROTHERS, PUEBLO, COLORADO
Since 1890

WANTED: One (1) Carrier or Atmos air conditioned smoke house, with capacity of about 6 cages. W-115, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANTS FOR SALE

MEAT PROCESSING PLANT at Weyauwega, Wis., to be sold at Public Auction JULY 15 . . . Melvin Gerlach, owner. Plant built in 1946 especially for killing and meat processing. Plant handles hogs, cattle, smoked meat, bologna, weiners, sausage of all kinds. Complete departments for live stock, killing, processing, and cooling. Finest equipment. High production with low labor cost. A proven money-maker. Owner is selling to devote full time in other interests. Inspect any time. Write for descriptive folder to

Clintonville Sales Corporation
Clintonville, Wisconsin

FOR SALE: Well established profitable dead stock business in Kentucky, including new buildings all set up for inedible rendering equipment to be installed. Seven late model trucks and equipment. Covering large territory. Will consider partnership (Knowledge of rendering essential) or will sell outright. FS-116, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUSINESS OPPORTUNITIES

CATTLESWITCHES WANTED: Please write or call KAISER-REISMANN CORP., 230 Java Street, Brooklyn 22, N. Y. Phone EVergreen 9-5933.

LIVESTOCK BUYERS AND SELLERS
Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.,
P.O. Box 6669 Los Angeles 22, Calif.

Distributor's Opportunity

Nationally known manufacturer of Industrial Feed Mill and Elevator equipment has a few productive middle western and eastern areas still available. Closed, protected territories for established distributors. Liberal discounts on nationally advertised products, minimum investment required. Address confidential inquiries to Myers-Sherman Co., 1217 12th St., Streator, Illinois.

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL.

The National Provisioner—July 3, 1948

EQUIPMENT FOR SALE

NEW EQUIPMENT

Immediate delivery—Exceptional offering. We have the following pieces of equipment located at Denver, Colorado, which is new, never used, and available for immediate delivery. All pieces listed below are F.O.B. Denver. Telephone, wire or write if interested in the following:

1—No. 75 Rujak Hog Dehairer with 7 1/2 HP motor and starter, 3/60/220 volt, Capacity 40-140 Hogs per hour	\$2,006.72
1—No. 72 Hog scalding tub 5' x 26" x 18" with steel checker plate platform—2 sides.....	1,157.11
1—No. 77 Gambrelling table 4'6" x 6' With steel platform—2 sides.....	284.50
1—Vertical hog hoist 22' 1" in two sections—3 HP motor, 220/440 volt, 60 cycle, 3 phase with starter and push-button	1,702.82
1—Power hog and calf conveyor consisting of track hangers, guide rails, 120' conveyor chain, 5 HP motor and drive, 1 take-up and 4 idler sprockets, bolts, switches, etc	4,031.35
1—1/4 HP Decline Conveyor—14'6" centers with starter and push-button	1,002.69
1—Anco #221 Filter Press with 20-18" square plates, cocks, troughs, floor pan, pressure gauge, siphons, lock nuts and 2 sets cloths.	787.39
2—Hog singeing torches, 2-10' lengths of hose for above, 1 regulator for above.....	37.20 each
1—Hog viscera separating table with trough, fat boxes and pans	401.65
1—Automatic hog washing cabinet with trolley actuated valve, spray heads, etc.....	363.41
1—Anco round bleeding rail approximately 40' long with hangers and 2 Anco #597 rail stops	190.00
500—Anco #436-4 standard hog trolleys82 each
400—Steel hog gambrels.....	.40 each
500—Anco #441-1 wood hog gambrel sticks22 each
100—Anco No. 18 hog shackles 2.35 each	
1—Calf head flushing booth.	
2 RT Wheels	99.85
8—Round Rail stops	3.80 each
76-77' Round bleeding rail with 1 - 1L switch, 14 hangers, face plates, bolts, etc.....	284.32
The following is also offered, slightly used, F.O.B. Denver, Colorado on which bid is requested on complete offering:	
1—Anco No. 202-4 New Design continuous screw type crackling press with "V" belt drive	
1—20 H.P. Westinghouse Motor, 3 phase, 60 cycle, 220-440 volt	
1—Magnetic starter	
1—Panel with "start-stop and jog" buttons	
1—Anco No. 609 Magnetic Separator, water and oil proof, with 12" pulley and including chute.	
1—Anco No. 610 Crackling elevator, about 18' long, drive with 3 HP geared head motor, "start-stop" push-buttons on panel mounted on press.	
1—Anco No. 611 Automatic Feeding Hopper.	
1—Anco No. 621 Variable Feeder, without hopper	
1—Anco No. 620 16" tempering apparatus	
1—Anco No. 622 Rectifier 3/60/220	

PHIL HANTOVER, INC.
Tel. Victor 8414 1717 McGee St.
Kansas City 8, Missouri

HELP WANTED

SALESMEN

Well established growing manufacturer and distributor of packinghouse, rendering and sausage manufacturing equipment has territories open for men with sales experience in this field. Unusual present and future income possibilities under new expansion program. Write giving complete information so that an interview can be arranged. All replies held in strict confidence. Phil Hantover Inc., 1717-19 McGee St., Kansas City 8, Mo.

WANTED: Thoroughly experienced sausage foreman. Must know how to produce all types of sausages, loaves, boiled hams, curing of sausage material along with a working knowledge of smoke house operations. Plant new, located in southeast. Potential volume 200,000 lbs. weekly. In your reply give full information regarding age, experience, and telephone number, or address where we can reach you by telegram. W-96, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING FOREMAN: To take complete charge of new rendering plant located in northern California. Permanent position for right man, living quarters furnished. Must have working knowledge of modern rendering equipment and processes. Prefer man with small plant experience willing to assume responsibilities. State salary expected, age, previous experience including names of former employers. W-110, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CREDIT MANAGER: Excellent opportunity for a credit man of proven ability in the meat packing business. This opening is in an up-state New York plant of a well known meat packing company. Interviews will be arranged with those applicants who are able to show a satisfactory record of experience and other qualifications. W-120, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

PLANT SUPERINTENDENT: Wanted by a progressive Pennsylvania meat packer with fully established business. Must be completely qualified to assume charge over all operations of the plant. Position is permanent. State your experience in full, give references, salary expectation. Write to Box W-121, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ASSISTANT to vice-president in charge of sales in hotel supply house in New York City. To take charge of sales department correspondence, sales promotion and usual routine. W-122, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

PLANT SUPERINTENDENT: Wanted for modern medium sized meat canning and packing plant in northern part of Mexico. Must have working knowledge of all phases of plant operation. Permanent position. Write, giving references, experience and salary required to P. O. Box 168, Torreon, Coahuila, Mexico.

SAUSAGE MAKER: Experienced, with good background in canning, principally spiced luncheon and vienna. State experience. Unlimited opportunity, good living conditions, good salary. All inquiries kept confidential. W-111, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MAINTENANCE FOREMAN: Wanted for medium sized mid-western packing plant. Experience in meat packing required. Reply to W-123, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Old established business in year old plant. Serves Phoenix, Arizona, and vicinity. Main building 30x70 with adjoining auxiliaries. Killing capacity 200 cattle, 100 hogs daily. Plenty of pens. Feed mixing equipment for 800 cattle per day, 500 tons hay. Two 1947 delivery trucks, stock scale, etc. On 36 acres land. Reason for selling—settling of estate. Contact Ethlington Packing Co., Rt. 1, Box 299, Mead, Arizona.

Modern slaughtering plant, good location eastern Penna. Additional 20 acres of land, railroad siding, stock yards close to cattle markets, low cost operation, edible rendering, federal inspection, capacity 300 cattle and calves. Ideal spot for going business, attractive terms, immediate possession. Lots of possibilities for right party. Write FS-100, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

LOCKER PLANT, well established, doing good business. Built new in 1940. 1,225 lockers yearly locker rental income \$15,000. Equipment to do all kinds of processing, retailing, wholesaling of meats. Write or call D. R. Collins, 30 S. Lewis, Tulsa, Oklahoma. Phone 2-5258.

NEW KILLING PLANT: State inspected, Pacific northwest, Central Washington, capacity 150 cattle per week or 300 hogs. Trucking distance to large coastal cities. Plenty of livestock. Dissolving partnership. Terms. FS-117, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

POSITION WANTED

Manager or Superintendent

Fully experienced, large and small plants, practical, efficient, slaughtering, cutting, sausage manufacturing, fresh, dry and specialties. Canned meats, curing, rendering, oils, glues, feeds, etc. Excellent references. W-92, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MEAT PLANT EXECUTIVE available. Over 25 years' experience in all phases of the business: live-stock buying, plant operations, sales, management. Experience in both small and large plants. Would be interested in reasonable salary plus share of profits resulting from my efforts. W-103, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

TOP-NOTCH general manager, cattle, calf and hog buyer, 20 years' experience in operations, sales, maintenance and refrigeration; good eastern connections. Guaranteed to build sales and profits. W-118, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

DEPARTMENT MANAGER or assistant: 25 years' experience—sales, office, production, control of meat products. Qualified to assume complete responsibility. Age 44, married, excellent references. W-199, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

PROGRESSIVE OHIO MEAT PACKER whose business is expanding, needs—

PLANT SUPERINTENDENT qualified to assume complete charge of entire plant. Permanent. Unusual opportunity for right man.

RENDERING AND TANKHOUSE FOREMAN to take full charge of operating rendering and tankage departments.

DEPARTMENTAL COST ACCOUNTANT experienced, understand Department Transfers, Yields, etc.

JR. SUPERVISORS
Men interested in furthering their experience in the meat packing business.

W-82,
THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

OPPORTUNITY

for

SAUSAGE MAKER

Largest independent distributor in Montana, located in active county seat town of 12,000 near Glacier Park and Rocky Mountains, has opening for a FIRST-CLASS SAUSAGE MAKER.

Man chosen must be able to produce a high-quality product, as we distribute under our own trade name, which has the top reputation in Montana.

Plant is new and modern, working conditions ideal. Company is of the highest repute and has profit-sharing plan for employees. Salary open.

It will pay you to investigate this opportunity at once. Write W-109, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERIENCED man to manage, take complete charge, small hotel supply house, medium sized city central Illinois. Established business. Excellent opportunity for qualified man. Will consider selling interest after manager has satisfied himself on possibilities. Replies confidential. W-98, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING SAUSAGE FOREMAN wanted for a small plant in the south. Must be experienced in making complete line of loaves and sausage products, smoking and curing meats. Must be sober and reliable. State age and experience. W-97, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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They last longer
the new
DUPPS
Belt Scrapers

Yes, Dupps Belt Scrapers cost less because they last longer, require less maintenance time. Order a supply today — prove to yourself what hundreds of meat processors have already discovered.

THE JOHN J. DUPPS COMPANY
AMERICAN BUILDING, CINCINNATI 2, OHIO

DUPPS
BELT
SCRAPERS

THE LEADERS Prefer PETERS

The largest producers of lard and shortening products use PETERS carton packaging machines.

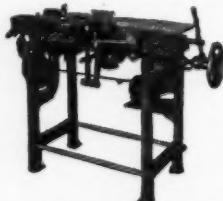
If you are still setting up and closing cartons by hand, or are not satisfied with the efficiency of your present machines, do as the leaders have done—change to PETERS packaging machines.

Send us samples of the cartons you are interested in handling and we will gladly recommend equipment to meet your specific requirements.

Visit our booth #21 at the Western Packaging Exposition, San Francisco, August 10-13.



JUNIOR CARTON FORMING AND LINING MACHINE sets up 35-40 cartons per minute. Requires one operator. Can be made adjustable to set up several carton sizes.



JUNIOR CARTON FOLDING AND CLOSING MACHINE closes 35-40 cartons per minute. No operator required. Can be made adjustable to close several carton sizes.

PETERS MACHINERY CO.
4700 Ravenswood Ave. Chicago 40, Ill.

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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

